



Quaker® All-American Skillet Apple-Berry Crumble Pie



SERVINGS



COOKING TIME

4-6

45 min

Prepared with an easy oats crust, a cheater's apple-berry filling and an irresistible crumble topping, this better-for-you skillet pie is a comforting dessert fit for any holiday occasion.

Ingredients

Oats Crust:

- 1 cup [Quaker® Oats-Old Fashioned](#)
- 3/4 cup all-purpose flour
- 1/4 cup firmly packed brown sugar
- 1/4 tsp salt
- 1/2 cup butter or margarine, melted
- 1 tsp vanilla extract

Oat Crumble Topping:

- 1/3 cup [Quaker® Oats-Old Fashioned](#)
- 1/4 cup all-purpose flour
- 1/4 cup firmly packed brown sugar
- Pinch ground cinnamon
- Pinch salt
- 1/4 cup butter or margarine, cut into cubes and chilled

Pie Filling:

- 2 cups fresh mixed berries, such as strawberries, raspberries, blackberries and blueberries
- 1/2 cup dried cranberries
- 1/4 cup strawberry jam
- 1 tbsp lemon juice

- 1 can (21 oz) canned apple pie filling
- 4 tsp butter or margarine, cut into cubes and chilled

Cooking Instructions

1. Oats Crust: Preheat oven to 375°F. Lightly coat 9-inch skillet with cooking spray.
2. In large bowl, stir together oats, flour, brown sugar and salt. Drizzle with melted butter and vanilla. Stir until evenly combined.
3. Transfer oats mixture to prepared skillet. Press mixture evenly onto bottom and up sides of skillet.
4. Bake for 12 to 15 minutes or until golden brown; set aside to cool.
5. Oat Crumble Topping: In small bowl, stir together oats, flour, brown sugar, cinnamon and salt. Using pastry blender, 2 knives or your fingertips, cut in butter until mixture resembles coarse crumbs.
6. In another large bowl, stir together berries, cranberries, jam and lemon juice. Stir in apple pie filling until combined.
7. Pour filling mixture into prepared crust. Dot filling with butter. Sprinkle oats crumble topping evenly over filling.
8. Bake skillet pie for 30 to 35 minutes or until topping is golden brown and filling is bubbling.