



Quaker® Oats Apple Cranberry Crisp



SERVINGS

6



COOKING TIME

30 min

Overflowing with juicy cranberries and fresh apples, this oatmeal crisp will warm you up on a chilly fall day or be the hit of the summer gathering.

Ingredients

Filling

- 1 ½ tbsp all-purpose flour
- 1 tsp ground cinnamon
- 5 cups peeled and sliced fresh apples (about 3 large, 1 ¼ lbs)
- ¾ cup fresh cranberries
- ½ cup water
- 1 tbsp granulated sugar

Topping

- 1 cup [Quaker® Oats-Old Fashioned](#)
- ¼ cup coarsely chopped walnuts, pecans or almonds (optional)
- 3 tbsp stick margarine, melted
- ½ tsp ground cinnamon

Cooking Instructions

1. Heat oven to 350°F. Spray 8-inch square glass baking dish with cooking spray.

For Filling:

2. Combine flour, sugar and cinnamon in small bowl; mix well. In large bowl, combine apples, cranberries and water; mix well. Add cinnamon mixture to fruit; stir until fruit is evenly coated. Spoon into baking dish.

For Topping:

3. Combine the remaining ingredients in small bowl; mix well. Sprinkle evenly over fruit. Bake 30 to 35 minutes or until apples feel tender when pierced with a sharp knife. Serve warm.