

APPLE, PEACH, OR CHERRY CRISP

Yield: 8 Servings | Serving Size: 3/4 cup

Cost/Serving: \$0.66

Ingredients:

Nonstick cooking spray

4 to 5 large apples, sliced or 2 (15-ounce) cans peaches or cherries

1/2 cup all-purpose flour

1/2 cup oats

1/2 cup brown or white sugar

1 teaspoon cinnamon

1/4 cup butter

Directions:

- 1) Preheat oven to 375°F. Lightly coat an 8-inch x 8-inch pan with the non-stick cooking spray (or a 9-inch round pan).
- 2) Place apples (or other fruit) in prepared pan.
- 3) In a large bowl, mix together flour, oats, sugar, and cinnamon.
- 4) Add butter and "cut in" with hands or pastry blender.
- 5) Sprinkle topping over fruit.
- 6) Bake for 30 to 45 minutes or until fruit is tender and topping is golden brown.

Variations: Replace some of the sugar with orange juice. Add raisins or combine a few different types of fruit.

Nutrition Facts

8 servings per container

Serving size 3/4 cup (144g)

Amount per serving Calories

200

	% Daily Value*
Total Fat 6g	8%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 0mg	0%
Total Carbohydrate 37g	13%
Dietary Fiber 4g	14%
Total Sugars 24g	
Includes 12g Added S	Sugars 24%
Protein 2a	

rotein 2g

Vitamin D 0mcg	0%
Calcium 15mg	2%
Iron 1mg	6%
Potassium 150mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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