

# Winter Fruit Crisp

Makes 6 servings | **Fruit** • **Grains**

## Ingredients

- 4 cups diced apples or pears
- $\frac{2}{3}$  cup packed brown sugar
- $\frac{1}{2}$  cup all-purpose flour
- $\frac{1}{2}$  cup rolled oats
- $\frac{1}{3}$  cup margarine
- 1 teaspoon cinnamon

## Directions

1. Wash hands with warm, soapy water for 20 seconds.
2. Heat oven to 375°F. Lightly spray or oil a square pan (8 x 8 x 2 inches).
3. Wash apples or pear. Core and cut into small, bite-sized pieces.
4. Arrange fruit in pan.
5. In a small bowl, mix remaining ingredients, then sprinkle over fruit.
6. Bake until topping is golden brown and fruit is tender, about 30 minutes.



Extension



Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your local CNP educator.

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