

All-American Fruit Crumble Pie



Ingredients

Crumble Topping

- 1/3 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 cup all-purpose flour
- 1/4 cup firmly packed brown sugar
- 3 tbsp margarine or butter, chilled

Crust

- 1 E-Z oat crust

Filling

- 2 cans (21 oz each) apple or peach pie filling
- 1/2 cup raisins
- 1/2 tsp ground cinnamon

Serve With

- Whipped cream, ice cream or frozen yogurt (optional)

How to make it

1. Prepare E-Z Oat Crust as recipe directs.
2. Heat oven to 375°F.
3. For topping, combine oats, flour and sugar in small bowl; mix well.
4. Using pastry blender or 2 knives, cut in margarine until mixture is crumbly. Set aside.
5. For filling, combine pie filling, raisins and cinnamon in large bowl; mix well.
6. Pour into prepared crust.
7. Sprinkle reserved topping evenly over filling.
8. Bake 25 to 30 minutes or until topping is golden brown.



PREP
TIME
10 min



COOK
TIME
30 min



TOTAL
TIME
40 min



SERVINGS
8

Made with



Quaker® Oats-Old Fashioned

9. Serve with whipped cream, ice cream or frozen yogurt, if desired.