THE J.M. SMUCKER Co

Apple Berry Fruit Crisp

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr	12	N/A

Ingredients

- **Topping:**
- 1 1/2 cups (375 mL) Robin Hood® Oats

  Robin Hood® Quick Oats

- 1/4 cup (50 mL) Robin Hood Original All Purpose Flour

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- 3 tbsp (45 mL) granulated sugar
- 1/2 tsp (2 mL) ground cinnamon
- 1/2 cup (125 mL) cold, cut into pieces, butter
- **Filling:**
- 4 apples, peeled, cored and sliced (about 5 cups/1.1 L)
- 2 cups (500 mL) fresh or frozen berries (such as raspberries, blueberries and strawberries)
- 3/4 cup (375 mL) granulated sugar
- 1/4 cup (50 mL) lemon juice
- 1 tbsp (15 mL) grated lemon zest
- 1/2 tsp (2 mL) ground cinnamon
- 1/4 tsp (1 mL) ground nutmeg

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease a 9" x 9" (2.5 L) baking dish.

Step 3:

Combine, in a large bowl, oats, flour, sweetener and cinnamon. Cut in butter with a pastry blender or 2 knives until mixture is crumbly. Reserve.

Step 5:

Combine, in a large bowl, all ingredients for filling. Stir until well combined. Transfer mixture to prepared baking dish.

Step 6:

Sprinkle reserved topping over fruit mixture.

Step 7:

Bake in preheated oven for 60 minutes or until topping is lightly browned and fruit is bubbling. Serve warm, at room temperature or cold. Pairs deliciously with a scoop of ice cream on the side.

Images

