



Apple Raspberry Fruit Crisp

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Apple Raspberry Fruit Crisp is a yummy way to enjoy your favorite fruits throughout the year. Depending on the fruits in season or the occasion you're baking for, this oatmeal fruit crisp is versatile, always delicious and a dairy free dessert option.

Ingredients

Filling

- 6 cups, thinly sliced apples, peaches or pears (to 8 medium)
- 1/4 Cup(s) apple juice
- 1 Tablespoon(s) firmly packed brown sugar
- 2 Tablespoon(s) all-purpose flour
- 1/2 Teaspoon(s) ground cinnamon
- 1 Cup(s) raspberries, raw

Topping

- 3/4 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/3 Cup(s) firmly packed brown sugar
- 3 Tablespoon(s) vegetable oil
- 1 Teaspoon(s) ground cinnamon Vanilla ice cream or whipped cream (optional)

Cooking Instructions

1. Heat oven to 350°F.
2. Spray 8-inch square glass baking dish with cooking spray.
3. For filling, combine apples and apple juice in large bowl.
4. Add brown sugar, flour and cinnamon; stir until fruit is evenly coated.
5. Gently stir in raspberries Spoon into baking dish.

6. For topping, combine oats, brown sugar, oil and cinnamon in a medium bowl; mix well.
7. Sprinkle evenly over fruit.
8. Bake 30 to 35 minutes or until fruit is tender.
9. Serve warm with ice cream or whipped cream, if desired.

Cook Note:

If using apples, Jonathan, McIntosh, Winesap, Granny Smith, Northern Spy, Greening and Rome Beauty are recommended. One medium apple yields about 1 cup sliced or chopped. If using pears, Bartlett, Anjou, and Bosc are recommended.