



Easy Cranberry-Apple Crumble Pie

 **SERVINGS** not found or type unknown

8

 **COOKING TIME** not found or type unknown

30 min

With a lot of texture and tart flavors, Easy Cranberry-Apple Crumble Pie is a simple way to make something special during the holiday season. Although this pie is easy to put together, the combination of apple pie filling, cranberries, cinnamon, and oats make this homemade pie a standout.

Ingredients

- 1 ½ cups [Quaker® Oats-Old Fashioned](#)
- 1 cup all purpose flour
- 1/3 cup packed brown sugar
- 1/2 tsp baking soda
- 10 tbsp margarine
- 1 can (21 oz) no sugar added apple pie filling
- 3/4 cup dried unsweetened cranberries
- 1 ½ tsp lemon juice
- 1/2 tsp cinnamon powder

Cooking Instructions

1. Heat oven to 375°F.
2. Lightly spray 8 or 9-inch glass pie plate with nonstick cooking spray.
3. In medium bowl, combine oats, flour, brown sugar and baking soda.
4. Add melted margarine; mix well.
5. Set aside 3/4 cup oat mixture for topping.
6. Press remaining oat mixture firmly onto bottom and sides of pie plate.
7. Bake 10 to 12 minutes or until light golden brown.
8. Cool slightly on wire rack.
9. Using same bowl, stir together pie filling, cranberries, lemon juice and cinnamon.

10. Spoon filling over hot crust, spreading evenly.
11. Sprinkle reserved oat topping evenly over filling.
12. Bake 18 to 22 minutes or until topping is golden brown.
13. Serve warm or at room temperature.