

Peach Apple Crisp

*Makes 4 Servings, about 1/2 cup each,
plus 4 servings for another meal*

Preparation Time: 20 minutes

Cooking Time: 20 minutes

Ingredients

20 oz. canned sliced peaches, light-syrup pack, drained
2 medium tart apples, peeled and sliced
1/2 tsp. vanilla
1/4 tsp. ground cinnamon
3/4 cup + 3 tbsp. flour
1/4 cup brown sugar, packed
3 tbsp. margarine, chilled

Directions

1. Preheat oven to 350° F. Lightly grease 9 x 9 x 2 inch casserole dish.
2. Combine peaches, apples, vanilla and cinnamon in a bowl. Toss well and spread evenly in greased casserole dish.
3. Combine flour and sugar in small bowl. Cut in margarine with two knives until the mixture resembles coarse meal.
4. Sprinkle flour mixture evenly over fruit.
5. Bake until lightly browned and bubbly, about 20 minutes.

Nutrition Content Per Serving:

Calories: 175

Total Fat: 5 g

Saturated Fat: 1 g

Cholesterol: 0 g

Sodium: 57 mg

