THE J.M. SMUCKER Co

Apple Berry Fruit Crisp

Delicious apples and cinnamon blanketed with a crunchy layer of oats—a traditional Canadian favourite that will have your taste buds begging for more!

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

Ingredients

- **Topping:**
- 1 1/2 cups (375 mL) **Robin Hood®** Oats
- 1/4 cup (50 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 3 tbsp (45 mL) no calorie sweetener, granulated
- 1/2 tsp (2 mL) cinnamon
- 1/2 cup (125 mL) cold butter, cut into pieces
- **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 (175 mL) no calorie sweetener, granulated
- 1/4 cup (50 mL) lemon juice
- 1 tbsp (15 mL) lemon zest
- 1/2 tsp (2 mL) cinnamon
- 1/4 tsp (1 mL) nutmeg

Directions

Step 1:

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

Step 2:

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

Step 3:

Filling: In a large bowl, combine all ingredients for filling. Stir until well combined. Transfer mixture to prepared baking dish.

Step 4:

Sprinkle reserved topping over fruit mixture.

Step 5:

Bake in preheated oven for 1 hour 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.

To make individual crisps, bake in single serve baking dishes or ramekins for 45-50 minutes.

Images

