

Fruit Crisp

1 ½ cans of prepared pie filling or other fruit mixture of your choice

½ c. flour

¼ tsp. nutmeg

¼ c. sugar

½ c. light brown sugar

1 stick butter /margarine, cut into pieces

½ c. old fashioned oats

1 c. walnuts, chopped

Sift flour, nutmeg and granulated sugar together. Add brown sugar, butter oats and nuts. Stir mixture until it is crumbly and all combined. Add pie filling to the bottom of pie dish or an 8x8 square pan. Top with crumble topping and spread evenly to cover the fruit. Bake crisp at 375 degrees for 25-30 min. Serves approx. 6 people. Top with ice cream or whip topping when warm for a delightful treat! ☺



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