



DELICIOUS FOUR FRUIT MEDLEY APPLE CRISP



SERVES: 6 | PREP TIME: 10M | COOK TIME: 35M

VEGETARIAN

INGREDIENTS:

For the Filling:

3 Tbsp Crofter's Organic Premium Four Fruit Fruit Spread

4 Large Apples (Cored & Diced)

2 Tbsp Cornstarch

½ Cup Light Brown Sugar (Packed)

1 Tbsp Fresh Lemon Juice

For the Topping:

1 ½ Cups Old-Fashioned Rolled Oats

1 Cup All-Purpose Flour

½ Cup Light Brown Sugar (Packed)

½ Tsp Salt

12 Tbsp (6oz) Unsalted Butter (Melted)

1 Tsp Vanilla Extract

DIRECTIONS:

1. Preheat oven to 350°F. Make the topping: Place the oats, flour, brown sugar, and salt in a large bowl and stir until combined. Drizzle the butter and vanilla over the oat mixture and stir to combine. The mixture should hold together when pressed, set aside.
2. Make the filling: Place the Crofter's Organic Premium Four Fruit Fruit Spread, brown sugar and cornstarch in a small bowl and whisk until mixed. Set aside while you cook the apples.
3. Place an 8-inch ovenproof skillet over medium-high heat and add the apples. Cook until tender, about 5 minutes. Add the filling mixture to the cooked apples, stir to coat. Remove from the heat and stir in the lemon juice.
4. Sprinkle the oat topping evenly over the fruit mixture. Bake for 30-35 minutes or until the crisp is golden brown and the apples and fruit spread are bubbling. Cool on a wire rack for at least 15 minutes before serving. Try adding a scoop of ice cream for an extra delicious dessert! Enjoy!