

## PEACH-APPLE CRISP

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

Canned sliced peaches, light-syrup pack, drained	<u>20 ounces</u>
Apples, tart, peeled, sliced	<u>2 medium</u>
Vanilla	<u>1/2 teaspoon</u>
Ground cinnamon	<u>1/4 teaspoon</u>
Flour	<u>3/4 cup + 3 tablespoons</u>
Brown sugar, packed	<u>1/4 cup</u>
Margarine, chilled	<u>3 tablespoons</u>

**PREPARATION TIME: 20 MINUTES**

**COOKING TIME: 20 MINUTES**

1. Preheat oven to 350° F. Lightly grease 9- by 9- by 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.

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PER SERVING:

Calories	<u>175</u>
Total fat	<u>5 grams</u>
Saturated fat	<u>1 gram</u>
Cholesterol	<u>0</u>
Sodium	<u>57 milligrams</u>