



CRISP TOPPING

- Yield: 1 topping for a 9x9-inch crisp (6-8 servings)
 - Prep Time (Mix): 10 minutes
 - Assembly Time: 5 minutes
 - Bake Time: 30-45 minutes
 - Total Time: 45-55 minutes
 - Difficulty: Easy
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INGREDIENTS:

Dry Mix (For Jar Storage)

- 1 cup rolled oats
- ½ cup all-purpose flour
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ⅓ cup granulated sugar
- ⅓ cup brown sugar

For Baking Day

- ½ cup melted butter
- 1 quart canned pie filling
- OR 4 cups fresh or frozen fruit

DIRECTIONS:

To Make the Mix

1. In a quart-sized mason jar, layer rolled oats, flour, salt, cinnamon, granulated sugar, and brown sugar.
2. Seal tightly and store in a cool, dry cupboard for up to 3 months.

To Make the Crisp

1. Preheat oven to 350°F (175°C).
2. Spread 1 quart pie filling (or 4 cups fruit) evenly in a 9x9-inch baking dish.
3. Pour jar contents into a bowl.
4. Add ½ cup melted butter and mix until crumbly and well coated.
5. Sprinkle topping evenly over fruit. Do not pack down.
6. Bake 30-45 minutes, or until fruit is bubbly and topping is golden brown.
7. Cool 10-15 minutes before serving.