

Add flare to this Winter Fruit Crisp dessert by serving *EATING RIGHT™ Black Berry Fudge Yogurt on the side.*

Preheat oven to 400° F (200° C)
Shallow baking pan

Ingredients:

- 3 large apples, peeled and sliced
- 2 large pears, peeled and sliced
- ½ cup (12ml) cranberries, fresh or frozen
- 2 tbsp (25 ml) granulated sugar
- 1 cup (250 ml) large-flake rolled oats
- ¼ cup (50 ml) packed brown sugar
- ¼ cup (50 ml) Natural Wheat Bran
- ½ tsp (2 ml) ground cinnamon
- ⅓ cup (75 ml) butter or margarine

Per Serving

Calories: 293

Dietary Fiber: 6 grams

Fat: 11 grams

Carbohydrate: 49 grams

Protein: 3 grams

Directions:

1. Place apples, pears and cranberries in a shallow baking pan. Sprinkle with sugar.
2. In a medium bowl, combine oats, brown sugar, bran and cinnamon. With pastry blender or 2 knives, cut in butter until crumbly. Sprinkle over fruit mixture. Bake in preheated oven for about 40 minutes or until mixture is bubbling and fruit is barely tender.



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