

APPLE AND PEAR CRUMBLE

Prep Time 125 min

Cook Time 130 min

Level of Difficulty: Easy

This dessert (from the Weight Watchers Australia Web site) is best served slightly warmed and with a hot beverage.

Serves: 6

Points / Serving: 5

Ingredients

3 small apple(s), Granny Smiths, cored, chopped

2 medium pear(s), cored, chopped

¼ cup(s) raisins

3 tbsp fresh lemon juice

2½ tsp lemon zest

½ cup(s) brown sugar

½ tsp ground allspice

½ cup(s) Quaker Oats old-fashioned oats, or other brand

¼ cup(s) almonds, ground

⅓ cup(s) all-purpose flour, sifted

2 tbsp reduced-calorie margarine, spread

Instructions

1. Preheat oven to 350 degrees F. Coat a 6-cup casserole dish with cooking spray.
2. Arrange apples, pears, raisins, lemon juice and zest in bottom of prepared casserole dish.
3. Combine sugar and allspice in a small bowl; sprinkle over fruit. Combine oats, almonds and flour in same small bowl; rub in margarine using fingertips and then sprinkle the topping over the fruit mixture. Bake until the fruit is tender, about 25 to 30 minutes. Cut into 6 pieces and serve warm.

