

## Peanut Butter Fruit Crisp

### You'll need

16 ounce can of sliced fruit (peach, pear, apricot)

½ cup of flour

3 tablespoons of packed brown sugar

½ cup of rolled oats

1/8 teaspoon of cinnamon

1 quart baking pan or casserole dish

1 large mixing bowl

1. Preheat oven to 375 degrees F.
2. Drain fruit and place in a quart casserole dish. (save liquid for topping)
3. In a mixing bowl, stir together flour, brown sugar, oats, and cinnamon.
4. Add peanut butter and mix with a fork until crumbly.
5. Sprinkle crumb mixture over fruit.
6. Bake at 375 degrees for 20 minutes or until golden brown. Serve warm.

### OPTIONAL

#### Fruit Syrup Topping

Make a delicious syrup to pour over your fruit crisp from the liquid drained from the canned fruit. Add water to fruit liquid to make 1 cup. Put ¾ cup liquid into a small saucepan and simmer. Mix the remaining ¼ cup liquid with 1 ½ tablespoons corn starch and add resulting paste to simmering liquid. Heat and stir until thickened.