

Fruit Crisp

INGREDIENTS

- 2, 15.5 oz cans fruit cocktail, packed in 100% fruit juice
- 1 teaspoon cinnamon
- $\frac{2}{3}$ cup rolled oats
- 2 tablespoons vegetable oil
- $\frac{1}{3}$ cup slivered almonds, optional

8 SERVINGS

1 HOUR



Adapted from:
fruitsandveggies.org



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PROCEDURE

1. Preheat the oven to 350°F.
2. In a medium bowl, combine oats, cinnamon, vegetable, and almonds, if using.
3. Drain fruit cocktail, reserving $\frac{1}{4}$ cup juice.
4. Add fruit and reserved juice to a baking dish and stir.
5. Pour oat mixture over fruit cocktail.
6. Bake for 40 minutes or until golden brown.

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