

Cherry Crisp

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

This cherry crisp is a truly incredible dessert Its just so good and really easy to make Everyone always raves about it and asks me for the recipe when I make it Wonderful served with whipped topping or ice cream

Ingredients

- - 1 (21 ounce) can cherry pie filling - 1/2 cup brown sugar
- or to taste - 1/2 cup all-purpose flour - 1/2 cup rolled oats - 3/4 teaspoon ground cinnamon - 3/4 teaspoon ground nutmeg
- or to taste - 1/2 cup melted butter - 1/4 cup chopped pecans

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C.) Lightly grease a 2-quart baking dish. Pour pie filling into the prepared baking dish; spread evenly. Stir brown sugar
2. flour
3. oats
4. cinnamon
5. and nutmeg together in a medium bowl; mix in melted butter. Spread over cherry pie filling and sprinkle with chopped pecans. Bake in the preheated oven until topping is golden brown
6. about 30 minutes. Allow to cool briefly before serving. Tammy Lynn