

Easy Apple Crisp with Pie Filling

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This recipe using canned apple pie filling makes a delicious apple crisp. This is my grandmother's recipe that takes no time to make or eat. Best served warm with whipped cream or vanilla ice cream.

Ingredients

— - 1 (21 ounce) can apple pie filling - ½ teaspoon ground cinnamon - ½ teaspoon ground nutmeg - 1 cup margarine - ¼ cup brown sugar - 2 cups all-purpose flour

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spread pie filling in an 8x8-inch baking dish. Sprinkle with cinnamon and nutmeg. Cream together margarine and sugar. Cut in flour with a pastry blender until the mixture resembles coarse crumbs. Sprinkle mixture over pie filling. Bake in the preheated oven until the topping is brown and crisp and the filling is hot and bubbly.
2. about 20 minutes.