

A Perfect Pie For Fall

(NAPSA)—The turning leaves and cooler temperatures create a perfect backdrop for entertaining with the delicious, natural sweetness of apples—especially when paired with the whole-grain goodness of oats.

Fall's full flavors come alive in *Apple-Berry Crumble Pie*. There's no tricky pastry, just a super simple pat-in-the-pan oat crust. Dried cranberries, lemon juice and cinnamon enhance prepared apple pie filling. With or without a scoop of vanilla ice cream, it's sure to become a fall favorite.



APPLE-BERRY CRUMBLE PIE

8 Servings

1½ cups Quaker oats (quick or old fashioned, uncooked)

1 cup all-purpose flour

½ cup firmly packed brown sugar

½ teaspoon baking soda

10 tablespoons butter, melted
1 can (21 oz.) apple pie filling

¾ cup dried cranberries

1½ teaspoons lemon juice

½ teaspoon ground cinnamon

Heat oven to 375°F. Lightly spray 8 or 9-inch glass pie plate with cooking spray. In medium bowl, combine oats, flour, brown sugar and baking soda. Add melted butter; mix well. Set aside ¾ cup oat mixture for topping. Press remaining oat mixture firmly onto bottom and sides of pie plate. Bake 10 to 12 minutes or until light golden brown. Cool slightly on wire rack. Using same bowl, stir together pie filling, cranberries, lemon juice and cinnamon. Spoon filling over hot crust, spreading evenly. Sprinkle reserved oat topping evenly over filling. Bake 18 to 22 minutes or until topping is golden brown. Serve warm or at room temperature.

NUTRITION INFORMATION (½ of recipe): Cal. 400, Fat 16g (Sat. Fat 9g), Chol. 40mg, Sodium 250mg, Carbs. 64g, Fiber 3g, Pro. 4g.