**Fruit Crisp**

**Ingredients:**

**Fruit Layer:**

1 apple

125mL frozen berries

25mL water

15mL sugar

10mL flour

5mL cinnamon

**Topping:**

50mL flour

50mL rolled oats

50mL brown sugar

25mL margarine

**Method:**

1. Preheat oven to 425 **°**F
2. Fruit:
3. Peel and core apple and cut into thin slices. Put into a small pot.
4. Add 25mL of water and frozen fruit and bring to a boil, stirring constantly.
5. Turn to low, put a lid on and cook for 5 minutes.
6. Put cooked apples into the greased casserole dish.
7. Combine sugar, flour and cinnamon into a custard cup and stir into the cooked apples.
8. Topping:
9. Mix together flour, rolled outs and brown sugar.
10. Add margarine and blend with a fork.
11. Sprinkle on top of fruit mixture.
12. Bake for about 15 minutes until top is lightly browned and fruit is bubbling.
13. Serve hot or cold.