

Peach Apple Crisp *Makes 8 servings, ½ cup each*

20 oz. canned, sliced peaches, packed in light syrup, drained	¼ teaspoon ground cinnamon
2 apples, peeled, sliced	½ cup flour
½ teaspoon vanilla	¼ cup brown sugar, packed
	3 Tablespoons soft margarine, chilled

1. Preheat oven to 350 degrees. Lightly grease 9- by 2-inch casserole dish.
 2. Combine peaches, apples, vanilla, and cinnamon in a bowl. Toss well and spread evenly in greased casserole dish.
 3. Combine flour and sugar in small bowl. Cut in margarine with two knives until the mixture resembles coarse meal.
 4. Sprinkle flour mixture evenly over fruit.
 5. Bake until lightly browned and bubbly, about 30 minutes.
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