

Fruit and Crumb Dessert

Description

An easy and quick dessert. Can be served warm or cool.

Ingredients

- 3 sticks of margarine (melted)
- 1 cup granulated sugar
- 3/4 tsp baking soda
- 4 1/2 cups flour plus 2 tblsps.
- 2 cans pie filling (apple or cherry)

Instructions

Preheat oven at 350 degrees. Melt margarine in a saucepan. Remove from heat when melted and add baking soda, sugar and flour. Stir in until combined. Press half of the mixture into a 9" X 13" pan. Pour and spread evenly the 2 cans of pie filling over the crumb mixture. Sprinkle the remaining half of mixture over the filling. The crumbs will be soft, but don't add any additional flour. Bake 30-35 mins. or until lightly brown. Do not overbake. When cool powdered sugar can be sifted over the top. Can be served warm or cool.

Summary

Yield: 8

Source: Carolyn Piazza

Prep Time: 30 minutes

Category: Desserts

Cuisine: American