

Dessert

Apple Pie with Peanut Butter Crumble

www.peanutbutter.com

Servings: 8

Preparation Time: 10 minutes

Cook time: 20 minutes

1 can (21 oz) apple pie filling

1 cup uncooked quick oats

1 cup all-purpose flour

1 cup firmly packed light brown sugar

1/3 cup Skippy creamy peanut nutter

6 tablespoons "I Can't Believe It's Not Butter" spread

Preheat the oven to 375 degrees.

Evenly spread the pie filling in a 9-inch pie plate. Set aside.

In a medium bowl, combine the oats, flour and brown sugar.

Cut in the peanut butter and the spread with a pastry blender or two knives until the mixture is the size of small peas. Sprinkle the crumb mixture over the pie filling.

Bake for 20 minutes or until the apples are heated through and the topping is golden brown.

Serve warm or cool.

Top with vanilla ice cream, if desired.

Per Serving (excluding unknown items): 228 Calories; trace Fat (0.8% calories from fat); 2g Protein; 56g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 41mg Sodium. Exchanges: 1 Grain(Starch); 3 Other Carbohydrates.