

Praline Apple Crisp

Best Slow Cooker Recipes
Pillsbury Classic Cookbook #370

Servings: 10

6 medium (about 8 cups) crisp tart apples (Granny Smith or Braeburn), peeled, if desired, cut into 1/2-inch-thick slices

1 teaspoon ground cinnamon

1/2 cup quick-cooking oats

1/3 cup packed brown sugar

1/4 cup all-purpose flour

1/2 cup cold butter, cut into small pieces

1/2 cup chopped pecans

1/2 cup toffee bits

vanilla ice cream (if desired)

Preparation Time: 25 minutes

Spray a three- to four-quart slow cooker with cooking spray.

In a large bowl, mix the apples and cinnamon. Spoon into the slow cooker.

In a medium bowl, mix the oats, brown sugar, flour and butter with a psatry blender or fork until crumbly. Stri in the pecans and toffee bits. Sprinkle the crumb mixture evenly over the apples in the slow cooker.

Cover and cook on LOW heat setting for four to six hours.

Serve the apple crisp warm with ice cream.

Start to Finish Time: 4 hours 35 minutes

Per Serving (excluding unknown items): 176 Calories; 14g Fat (67.0% calories from fat); 2g Protein; 13g Carbohydrate; 1g Dietary Fiber; 25mg Cholesterol; 97mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 1/2 Other Carbohydrates.

Desserts, Slow Cooker

Per Serving Nutritional Analysis

Calories (kcal):	176	Vitamin B6 (mg):	trace
% Calories from Fat:	67.0%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	29.6%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	3.4%	Riboflavin B2 (mg):	trace
Total Fat (g):	14g	Folacin (mcg):	9mcg
Saturated Fat (g):	6g	Niacin (mg):	trace

Monounsaturated Fat (g): 5g
Polyunsaturated Fat (g): 1g
Cholesterol (mg): 25mg
Carbohydrate (g): 13g
Dietary Fiber (g): 1g
Protein (g): 2g
Sodium (mg): 97mg
Potassium (mg): 70mg
Calcium (mg): 16mg
Iron (mg): 1mg
Zinc (mg): trace
Vitamin C (mg): trace
Vitamin A (i.u.): 359IU
Vitamin A (r.e.): 87RE

Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refused: n n%

Food Exchanges

Grain (Starch): 1/2
Lean Meat: 0
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 2 1/2
Other Carbohydrates: 1/2

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 176 **Calories from Fat:** 118

% Daily Values*

Total Fat	14g	21%
Saturated Fat	6g	30%
Cholesterol	25mg	8%
Sodium	97mg	4%
Total Carbohydrates	13g	4%
Dietary Fiber	1g	4%
Protein	2g	

Vitamin A	7%
Vitamin C	0%
Calcium	2%
Iron	4%

* Percent Daily Values are based on a 2000 calorie diet.