

# Fruit Crunch Cobbler

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*Provided by the Auburn Interfaith Food Closet*

RECIPE TYPE: Dessert

SERVES: 4

PREP TIME: 10 minutes

TOTAL TIME: 15 minutes



## **INGREDIENTS:**

- 1 15-oz. can (or 2 cups fresh) peaches, sliced
- 1 15-oz. can (or 2 cups fresh) pears, sliced
- 1/4 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 2 tablespoons brown sugar
- 1/2 cup oats
- 3 tablespoons butter, melted
- 1/2 cup raisins (optional)

## **DIRECTIONS:**

1. Combine peaches, pears, vanilla, and cinnamon in a microwave-safe dish. Stir well.
2. In a small bowl, mix the brown sugar, oats, melted butter, and optional raisins.
3. Sprinkle the oats mixture on top of the fruit, and cover the dish with a lid (or plastic wrap), leaving an opening for steam to get out.
4. Microwave on High for 3 minutes. Use potholders to remove the dish from the microwave oven.
5. Let cool slightly before serving.



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