

## Gingered Apple Peach Crisp

### Filling:

4 medium Granny Smith apples  
1 can (15.25 ozs) sliced peaches in heavy syrup, drained and chopped (reserving juice)  
1 Tablespoon cornstarch

### Streusel:

1 ¼ cups vanilla wafers, chopped (approx 32 wafers)  
½ cup whole almonds, chopped  
½ cup quick or old fashioned oats  
½ cup packed brown sugar  
1/3 cup all-purpose flour  
½ teaspoon ground ginger  
½ cup butter or margarine, melted  
Vanilla ice cream or whipped topping (optional)

### Directions:

For filling, peel, core, and slice apples using Apple Peeler/Corer/Slicer. Cut apple slices in quarters; arrange in bottom of Pie Tin or dish. Drain Peaches, reserving ½ cup of syrup; set aside. Coarsely chop peaches using a food chopper; sprinkle over apples in Pie Tin or dish. Add cornstarch to reserved syrup; whisk using a mini-whipper. Pour over peaches and apples. For streusel, chop vanilla wafers and almonds using a food chopper. In 2-Qt. batter bowl, combine vanilla wafers, almonds, oats, brown sugar, flour, and ground ginger. Place butter in container; microwave on HIGH 30-45 seconds or until melted. Add melted butter to ingredients in batter bowl; mix well. Sprinkle mixture evenly over peaches and apples. Using Pie dish microwave on HIGH 12-15 minutes or until apples are tender; turning dish after 6 minutes. To prepare in conventional oven, preheat oven to 375°F. Bake 35-40 minutes or until apples are tender. Serve warm with ice cream or whipped topping, if desired.

Yield: 10 servings or 20 sample servings

Nutrients per serving: Calories 310, Fat 16g, Sodium 150 mg, Dietary Fiber 3g