



Lakeside Cooks Recipes

DOUBLE CHERRY

CRUMBLE

CLASSICS NEVER GO OUT OF STYLE



DOUBLE CHERRY CRUMBLE

- 1 can (21 ounces) cherry pie filling
- 1 can (about 16 ounces) pitted, dark sweet cherries, drained
- 2/3 cup quick cooking oats
- ½ cup baking mix (Jiffy or Bisquick)
- ½ cup packed brown sugar
- ½ cup chopped pecans
- ¼ cup butter
- 1 teaspoon cinnamon

- Mix pie filling and drained cherries in ungreased square 8” or 9” pan.
- Stir together oats, baking mix, brown sugar, and cinnamon. Cut in the butter until mixture is crumbly. Stir in chopped pecans.
- Sprinkle topping over fruit
- Bake uncovered in 375-degree oven for 30-40 minutes. The fruit will be hot and bubbly, and the topping will be lightly browned.

6 servings

