



DIRECTIONS:

TOPPING:

- 1 pkg topping mix
- 1/2 cup salted butter, melted

FILLING:

- 1 pkg Apple Crisp filling mix
- 1/4 cup salted butter
- 2 cups water

Preheat oven to 350°. In a sauce pan, add water and stir in filling mix. Add butter and bring to a boil, stirring often. Reduce heat and simmer 2-3 minutes. Pour into an 8x8 baking dish.

In a bowl, stir the melted butter into the topping and mix well. Spread topping over fruit filling. Bake for 45 minutes.



Nutrition Facts	
Serving Size 5 Tbsp. dry (73g)	
Servings Per Container about 6	
Amount Per Serving	
Calories 280	Calories from Fat 10
%Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 85mg	4%
Total Carbohydrate 64g	21%
Dietary Fiber 2g	9%
Sugars 34g	
Protein 3g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 10%

INGREDIENTS: Topping: Enriched wheat flour (malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), brown sugar, oats and salt. Filling: Sugar, brown sugar, food starch-modified, dehydrated apples (contains sulfur dioxide as a preservative), enriched wheat flour (malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), natural and artificial flavors, spices, lemon juice powder (corn syrup solids, lemon juice and lemon oil), malic acid and salt. CONTAINS WHEAT PRODUCTS Contains Sulfites



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APPLE CRISP
Item # Q921
Net Wt. 15.4 oz (436.6 g)

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