

All American Peach Crumble Pie



Oven - 375 degrees F. Nine-inch pie plate

Bake crust 15 minutes then completed pie 25 to 30 minutes

If desired, you can use apple pie filling and raisins for the filling.

[My Patchwork Quilt](#)

Ingredients

Crust

- 1 cup oats - quick or old fashioned, uncooked
- $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ cup (1 stick) butter, melted
- $\frac{1}{4}$ cup firmly packed brown sugar

Filling

- 2 (21-oz) cans peach pie filling
- $\frac{1}{2}$ cup dried cranberries
- $\frac{1}{2}$ teaspoon ground cinnamon

Topping

- $\frac{1}{3}$ cup oats - quick or old fashioned, uncooked
- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ cup firmly packed brown sugar
- 3 tablespoons butter, chilled

Preparation

1. Preheat oven to 375 degrees F. Grease or spray a 9 - inch pie plate.
2. For crust: combine dry ingredients and then add melted butter. Mix well. Press mixture evenly onto bottom and sides of pie plate. Bake 12 to 15 minutes or until golden brown. Cool slightly.

3. **For filling:** combine all ingredients; mix well. Pour into prepared crust.
4. **For topping:** combine dry ingredients; mix well. Cut in butter until mixture is crumbly; sprinkle evenly over filling.
5. Bake 25 to 30 minutes or until topping is golden brown.
6. Serve topped with whipped cream, ice cream, or frozen yogurt, if desired.