

## Apple Crisp with a Crunchy Granola Topping

**Serves:** 25

*A delicious fruit combination with a crunchy topping.*

<b>Ingredients</b>	<b>Measure</b>	<b>Method</b>
Nature's Path Millet Rice cold cereal (see note)	1-1/2 pounds	Preheat conventional oven to 350 degrees. Toss both cereals with flour and margarine. Set aside.
Nature's Path SoyPlus Granola (see note)	1-1/2 pounds	Arrange apples in 2 full steam table pans. Sprinkle evenly with maple syrup and cinnamon. Evenly cover apples with topping. Bake, uncovered, for 20 minutes or until topping is lightly browned. Serve hot or cold.
Whole wheat flour	3 cups	
Non-dairy margarine, melted	2 cups	
Green apples, peeled, cored, and chopped (see note)	7 pounds	
Maple syrup	1 pint	
Ground cinnamon	3 ounces	

*Notes:* You can substitute any crisp rice cereal and any traditional granola may also be used. Finally, drained, unsweetened canned sliced apples can be used instead of fresh apples.

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