

Healthy Apple Peach Crisp

- 3 Golden Delicious or Gala apples, cored and cut into 1/4-inch slices
- 3 peaches cut into 1/2 inch slices
- 1/8 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 2 Tbsp. Olive or walnut oil
- 1/2 cup oatmeal
- 1/4 cup packed light brown sugar
- 1/2 cup chopped almonds

preheat the oven to 350 degrees F. Toss the apples, granulated sugar, 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg and pour into a 9- inch pie tin. In another bowl, combine the oatmeal, brown sugar, the remaining 1/2 teaspoon cinnamon and 1/4 teaspoon nutmeg, the almonds, and 2 tablespoons olive oil or walnut oil.

Sprinkle topping over apple/ peach mixture. Bake until the apples are soft, and the topping is golden brown, 40 to 45 minutes. Transfer the dish to a rack and let sit 10 minutes before serving.