

BUTTERY APPLE CRUMBLE

1/2 cup whole wheat flour
3/4 cups regular oats
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 cup butter, melted
1 teaspoons vanilla extract, divided
1 Jar GOOD EATS Caramel Apple Pie filling
Cooking spray

Preheat oven to 375°. Lightly spoon flour into a dry measuring cup, and level with a knife. Combine flour, oats, brown sugar, cinnamon, and 1/2 teaspoon salt in a small bowl. Add butter and 1 teaspoon vanilla; stir with a fork until moist and crumbly. Pour apple pie filling into a 9 x 9-inch baking dish coated with cooking spray. Sprinkle with oat mixture. Cover with foil; bake at 375° for 30 minutes. Uncover and bake 30 minutes or until browned and bubbly.