

CARAMEL APPLE CRISP

- 1/2 cup all-purpose flour
 - 1/4 cup granulated sugar
 - 1/4 cup packed light brown sugar
 - 1/4 cup chilled butter or stick margarine, cut into small pieces
 - 1/2 cup coarsely broken peanut brittle (such as Planters)
- GOOD EATS Caramel Apple Pie Filling

Preheat oven to 375°. Lightly spoon flour into a dry measuring cup; level with a knife. Combine flour and sugars in a bowl; cut in butter with a pastry blender or 2 knives until mixture is crumbly. Add peanut brittle; toss well. Pour GOOD EATS Caramel Apple Pie Filling into an 8-inch square baking dish or 1 1/2-quart casserole. Sprinkle with crumb mixture. Bake at 375° for 45 minutes or until golden brown.