

Warm Apple Square w/ Nuts & Oats

- 3 - Cups Baking Mix (Bisquick mix)
 - 2 - Cups Uncooked quick-cooking Oats
 - $\frac{3}{4}$ - Cups Walnuts
 - $\frac{2}{3}$ - Cups Light Brown Sugar
 - 1 - teaspoons Cinnamon
 - $\frac{1}{4}$ - teaspoon Nutmeg
 - $\frac{1}{2}$ - Cup Cold Butter, cut into pieces
 - 1 - Cup Milk
 - 1 - Apple Pie Filling, (21-oz.) Peach or Blueberry can be used.
 - 2 - Tablespoon Brown Sugar
 - $\frac{1}{8}$ - Nutmeg
- Pam Vegetable Spray

Instructions:

Preheat oven to 325 degrees. Spray a 9-x-13" baking pan, or lightly grease.
Mix first 6 ingredients in a large bowl. Add the cold cubed butter and crumble with either your fingers or a pastry cutter.
Stir in milk just until ingredients are moist.
Fold in Fruit Filling to mixture.
Spoon into pan and spread evenly.
Mix Brown Sugar & Nutmeg and sprinkle over mixture.
Bake for 40 minutes or until cooked through and lightly browned.
Serve warm with Ice Cream or cool and cut into squares.

Yield: 16 servings