
FRUIT CRUMBLE SNACK

Base:

- 1 (15.25 oz.) can sliced peaches, drained
- 1 (8 oz.) can pineapple tidbits or chunks, drained
- 1 tsp butter or margarine
- ¼ tsp vanilla

Topping:

- ¼ cup chopped nuts
 - ½ cup cereal, coarsely crumbled
 - 1 ½ Tbsp sugar
 - ¼ tsp ground cinnamon
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1. Heat a medium saucepan over medium-high heat.
2. Add the nuts and cook 1-2 minutes or until beginning to lightly brown, stirring frequently.
3. Place in a small bowl with the cereal, sugar and cinnamon, stir until well blended.
4. Combine the peaches and pineapple in the saucepan and bring to a boil over medium-high heat. Cook 3 minutes or until peaches are tender. Remove from heat, stir in the butter and vanilla.
5. Sprinkle cereal mixture evenly over all.

Serves 4; ½ cup and about 3 Tbsp topping per serving. Recipe provided by Nancy Hughes.

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