



Apple Crisp Pie

READY IN



45 min.

SERVINGS



8

CALORIES



270 kcal

DESSERT

Ingredients

- ☐ 21 oz peach pie filling canned
- ☐ 0.5 cup brown sugar packed
- ☐ 0.3 cup butter sliced
- ☐ 1 tablespoon cinnamon
- ☐ 8 servings deep dish pie crust
- ☐ 1 cup oats uncooked
- ☐ 0.5 cup sugar

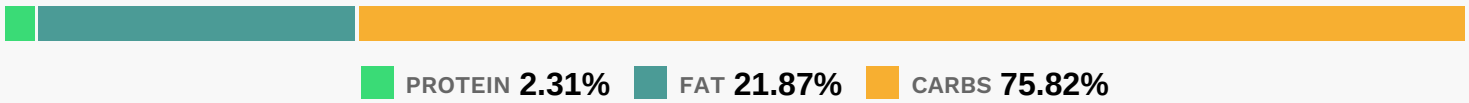
Equipment

- ☐ bowl
- ☐ oven

Directions

- ☐ Pour apple pie filling into pie crust. In a separate bowl, combine sugars, oats and cinnamon.
- ☐ Sprinkle over top; dot with butter.
- ☐ Bake at 375 degrees for 30 minutes.

Nutrition Facts



Properties

Glycemic Index:23.76, Glycemic Load:12.61, Inflammation Score:-2, Nutrition Score:4.274782590892%

Nutrients (% of daily need)

Calories: 270.41kcal (13.52%), Fat: 6.86g (10.56%), Saturated Fat: 3.84g (24.02%), Carbohydrates: 53.55g (17.85%), Net Carbohydrates: 51.31g (18.66%), Sugar: 36.25g (40.28%), Cholesterol: 15.25mg (5.08%), Sodium: 88.5mg (3.85%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.63g (3.27%), Manganese: 0.64mg (32.23%), Fiber: 2.24g (8.97%), Magnesium: 30.98mg (7.75%), Selenium: 4.06µg (5.79%), Phosphorus: 55.2mg (5.52%), Iron: 0.9mg (4.98%), Copper: 0.09mg (4.5%), Vitamin B1: 0.07mg (4.43%), Vitamin A: 198.08IU (3.96%), Calcium: 31.2mg (3.12%), Potassium: 95.23mg (2.72%), Zinc: 0.39mg (2.59%), Vitamin E: 0.3mg (2.01%), Vitamin B2: 0.03mg (1.59%), Vitamin C: 1.3mg (1.58%), Vitamin K: 1.65µg (1.58%), Vitamin B6: 0.03mg (1.5%), Vitamin B5: 0.14mg (1.36%), Folate: 4.42µg (1.11%)