

EASY Cherry Crumble

3 cans sugar-free cherry pie filling
1 cup instant oatmeal, uncooked
2 tsp. cinnamon
2 Tbsp. flour
1 stick butter, cold
2/3 cup brown sugar Splenda
1 cup chopped pecans
Dash of salt

Spray an 11x14 pan with non-stick spray. Heat oven to 350 degrees. Pour the filling into the prepared pan. In a separate dish mix the dry ingredients together. Cut the butter into small pieces and mix. {I end up mixing with my hands usually.} Crumble this mixture over the filling and bake 45 minutes to an hour until crispy and brown. Sprinkle the top with a cinnamon/sugar mixture.

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