



Easy Crisp Crumble Oat Topping

Sprinkle over *your favorite ice cream or fruit dessert*

- 2 Tablespoons maple syrup
- 1 Tablespoon canola or light olive oil
- 1/2 teaspoon vanilla
- 1/4 teaspoon ground cinnamon
- 1/2 cup rolled oats
- 1/4 cup coarse chopped pecans

Preheat oven to 350 degrees F. Line shallow baking pan with foil; set aside.

In a medium sized bowl, stir maple syrup, oil, vanilla, and cinnamon together. Stir in the oats and nuts until evenly coated and small crumbles form. Spread over foil in prepared pan in center circle; bake for about 20 minutes or until golden brown; stir once or twice for even browning. Yield: 3/4 cup

About the Recipe: This healthy sweet spiced oat topping can be sprinkled over any dessert or add it to your favorite breakfast cereal.