



Cranberry Apple Crisp

Makes 6 portions

Ingredients:

1 ½ lb.	Tart Green Apples – peeled, cored – ¾" pieces
3 cup	Cranberries – frozen
2/3 cup	Sugar
4 tbsp.	Flour – all-purpose
1 tsp.	Cinnamon – ground
½ tsp.	Nutmeg – ground
¾ cup	Old Fashioned Rolled Oats
2 tbsp.	Brown Sugar – packed
3 tbsp.	Butter – room temperature, in small pieces

Directions:

Heat oven to 375 degrees.

In a bowl, toss the apples, cranberries, sugar, 2 tbsp. flour, cinnamon, and nutmeg – to blend well.

Transfer to an 8" x 8" baking pan – let stand for 10 minutes.

Combine the oats, remaining flour in a bowl. Add the butter and stir to form small, moist crumbs.

Pour this over the apple mixture and bake for about 1 hour until crisp topping has formed.

Remove from the oven – allow to cool briefly.

Serve with Ice Cream.

