



This is a great recipe, quick to make and very tasty. Since apples are available year-round and canned cranberries are also a pantry item, you can really have this at any time of the year. But crisp fall days and the smell of cinnamon and apples cooking always says FALL to me! Hope you enjoy it as much as my family does!

S. Luczu

## Cranberry-Apple Crisp

Serves: 10

### Filling:

- \* 5 med. Granny smith, Gala or other crisp apples/peeled, cored & sliced
- \* 1 can (16 oz.) whole berry cranberry sauce
- \*  $\frac{3}{4}$  C. sugar
- \* 2 Tbsp. All-purpose flour

Vanilla Ice Cream or Whipped topping (optional)

- Preheat oven to 350°. For filling: peel, core & slice apples, cut crosswise in half. Place in a large mixing bowl. In smaller bowl, combine cranberry sauce, sugar, 2 Tbsp. Flour; mix well, pour over apples and mix to coat well. Pour mixture into greased 2-qt baking dish (9" x 13" – if using stoneware, no need to grease).
- Topping: combine nuts, oats, brown sugar, flour, cinnamon and butter, mix well to crumbly consistency. Sprinkle over fruit mixture.
- Bake 35-40 min or until fruit is tender and topping lightly browned. Serve warm with ice cream or whipped topping, if using.

### Topping:

- $\frac{1}{4}$  C. nuts, chopped
- 1 C. Rolled oats
- $\frac{1}{3}$  C. packed Br. Sugar
- $\frac{1}{3}$  C. all-purpose flour
- 1 tsp. Ground cinnamon
- $\frac{1}{4}$  C. melted butter/margarine