

Cassie's Favorite

Cranberry Apple Crisp

Ingredients

6-7 Granny Smith apples
16 oz whole cranberry sauce
¾ cup sugar
2 tbsp all-purpose flour
¼ cup chopped pecans
1 cup rolled oats
⅓ cup packed brown sugar;
⅓ cup all-purpose flour
1 tsp cinnamon
¼ cup butter, melted

Directions

Preheat oven to 375° F.

For filling, peel, core, and slice apples. Cut slices in half; place in 9 "x 13" baker. Combine cranberry sauce, sugar, and flour; mix well. Pour cranberry mixture over apples in baker; toss to coat evenly. For topping, chop nuts. Measure brown sugar. Using 1 Cup scoop, measure flour and oats. Measure cinnamon.

In a bowl, combine nuts, oats, brown sugar, flour and cinnamon. Place butter in covered microwave cooker; microwave on high 30-45 seconds or until melted. Add butter to dry ingredients; mix well. Sprinkle topping over fruit mixture.

Bake 35-40 minutes or until fruit is tender. Serve warm with ice cream or whipped topping, if desired.

