

## **APPLE - CRANBERRY CRISP**

### **INGREDIENTS**

4 medium apples, peeled, cored and cut into 1/2-inch dice (about 4 cups total)

2 1/2 cups (8 ounces) fresh cranberries

3/4 cup white sugar

1 1/3 cups quick-cooking oats (not instant)

1/2 cup brown sugar

6 tablespoons unsalted butter, melted and slightly cooled

1/2 cup walnut pieces, coarsely chopped

### **DIRECTIONS**

Preheat the oven to 350 degrees.

Combine the apples, cranberries and sugar in a large ovenproof casserole approx. 9" x 9"; mix until the fruit is well coated.

Combine the oats, brown sugar, butter and walnuts in a medium bowl to form a crumbly topping. Spread evenly over the fruit mixture and bake for 1 hour or until light brown and bubbly. Let cool slightly before serving; at this point, the crisp can be cooled to room temperature, then covered and refrigerated for 1 day.

(When making ahead or reheating: loosely cover with aluminum foil and reheat in a 325-degree oven for 20 to 25 minutes.)

Topping the warm crisp with ice cream or whipped cream is not a bad idea.

