

Cranberry Apple Crisp



CRANBERRY APPLE CRISP

ingredients

1/3 cup flour
6 tablespoons very cold butter, grated
1/3 cup brown sugar
1 cup rolled oats (not instant)
1/3 cup nuts, roughly chopped
½ teaspoon vanilla extract
½ teaspoon apple pie spice
2½ pounds firm apples, cored, cubed, peel
Juice of one medium orange
2/3 cup granulated sugar
1 1/2 cups fresh cranberries

directions

Preheat the oven to 350 degrees. Combine flour, sugar, and butter in a bowl. With a pastry cutter, fork, or hands, combine until it resembles coarse sand. Add oats, nuts, vanilla, and spices and mix to combine.

In another bowl, add apples, juice, sugar, and cranberries and mix to combine. Spray 9x9 pan with nonstick spray and add apple mixture. Top with oat mixture. Bake 45-55 minutes until the filling is bubbly.

Serve with ice cream for dessert, or warmed for breakfast.

notes

No apple pie spice? Combine 1/2 teaspoon cinnamon with a dash of ginger, allspice, and nutmeg