Cran-Apple Crisp
Servings 8 | Prep time 15 mins. | Total time 50-60 mins.

Ingredients
Cooking spray
4 apples, cored and thinly sliced
1 14 ounce can whole berry cranberry sauce
2 tablespoons soft margarine or butter, melted
1 cup oatmeal, uncooked
1/4 cup brown sugar
1 teaspoon cinnamon

Equipment: Baking dish or pan (8 x 8 inches), Cutting board, Measuring cups and spoons, Mixing bowl, Foil to cover in oven
Utensils: Knife, Spoon

Instructions
1. Before you begin wash your hands, surfaces, utensils, and fruits.
2. Preheat oven to 350 degrees.
3. Cut apples in quarters. Remove cores. Slice thinly, keeping peel on.
4. In bowl, combine the cranberry sauce and apples. Pour into an 8x8 inch pan.
5. Cover with foil and bake for 25-30 minutes. Sauce should be bubbling and apples fork-tender.
6. While apples are baking, combine melted margarine with oatmeal, brown sugar, and cinnamon until well blended. Set aside.
7. Remove apple mixture from oven.
8. Increase oven temperature to 400 degrees.
9. Sprinkle oat topping over apple/cranberry mixture. Return to oven and continuing baking for an additional 5-7 minutes or until oat mixture is golden brown.

Nutritional Information:
Calories 210  Total Fat 3.5g  Sodium 15mg  Total Carbs 43g  Protein 2g

This institution is an equal opportunity provider. http://www.section508.gov/content/learn. This material was funded by USDA’s Supplemental Nutrition Assistance Program — SNAP.