



# Cran-Apple Crisp

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

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

## 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

## Instructions

1. Before you begin wash your hands, surfaces, utensils, and fruits.
2. Preheat oven to 350 degrees.
3. Wash apples. 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 continue baking for an additional 5-7 minutes or until oat mixture is golden brown.
10. Serve warm or cold.
11. Refrigerate any leftovers.

## Nutritional Information:

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