



Cranberry Apple Crisp

Prep Time : 1 to 1½ hours
Yield : One 2-quart casserole dish

Ingredients

- 3 cups chopped unpeeled apples
- 2 cups raw cranberries
- 1¼ cups Imperial Sugar® Extra Fine Granulated Sugar
- 1½ cups uncooked quick-cooking oats
- ½ cup Imperial Sugar® Light Brown Sugar
- ½ cup all-purpose flour (Spoon and Sweep Method*)
- ½ cup chopped pecans
- ½ cup melted margarine

*Using a large spoon, fill measuring cup with flour until required amount is obtained.

Directions

Preheat oven to 350°F.

1. Combine apples, cranberries and granulated sugar in a 2-quart casserole dish.
2. In a separate bowl, combine oats, brown sugar, flour, pecans and margarine.
3. Top fruit mixture with oat mixture. Bake one hour until bubbly and light brown.
4. Serve hot with turkey or ham or as a dessert with vanilla ice cream.