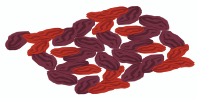


Apple Cranberry Crisp

Ingredients



2 oz
dried cranberries



6 tbsp
all-purpose flour



3 1/2 tbsp
light brown sugar



1/2 tsp
ground cinnamon



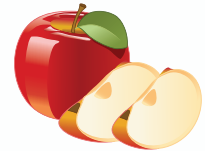
pinch
kosher salt



3/4 cup
quick oats



4 tbsp
soft butter/margarine



1 1/2 cups
sliced apples



1/4 cup
apple juice



1 3/4 tbsp
granulated sugar



1 1/2 tsp
lemon juice



1/8 tsp
ground cinnamon

Kitchen Tools



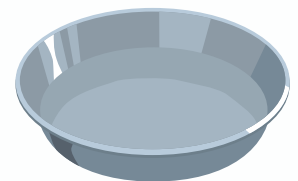
measuring cups & spoons



2 mixing bowls



mixing spoon



oven safe dish

Apple Cranberry Crisp

Method

Remember to wash your hands before you begin cooking!



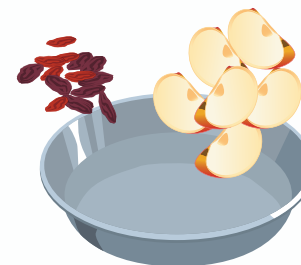
1

Place cranberries in enough hot water to reconstitute and set them aside.



2

Combine flour, brown sugar, cinnamon (1/2 tsp.), oats, butter or margarine and salt. Mix until crumbly and set aside.



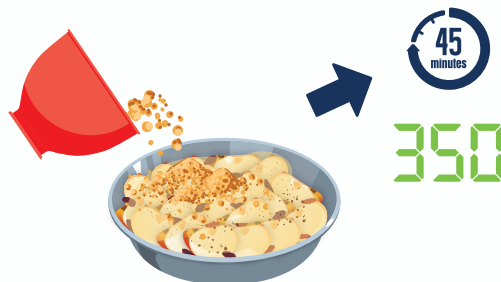
3

Place the sliced apples and drained softened cranberries into an oven safe dish.



4

Pour apple juice over the apples and sprinkle with cinnamon (1/8 tsp.), lemon juice and granulated sugar.



5

Sprinkle the crumbly oat topping evenly over the top and bake at 350 degrees for approximately 35 - 45 minutes or until golden brown.

6

Serve and Enjoy!

