



## *Apple Cranberry Crisp*

Preparation Time: 15 mins

Baking Time: 35 mins

Serves: 6

Difficulty: Easy

### INGREDIENTS

4-6 apples, peeled & cored  
1 cup cranberries (fresh or frozen)  
2/3 cup sugar  
½ teaspoon ground cinnamon

#### Topping

1/3 cup plain flour  
6 tablespoons chilled butter  
¾ brown sugar (dark or light)  
¾ cup rolled oats  
½ cup chopped pecans

#### Note:

##### Apple Type

For this recipe I used Sugarbee, but Honeycrisp, Braeburn, or Granny Smith's would work.

##### Cinnamon Types

I've been experimenting with cinnamon of late, the latest being Saigon, which I used in this recipe. Saigon is known for being intensely fragrant and slightly spicy, which was wonderful in this dish, especially if you pair with vanilla ice-cream or warm custard.

### DIRECTIONS

Preheat oven to 350f/180c

#### Topping Preparation

1. In a medium size bowl, add the flour, brown sugar, rolled oats, and pecans.
2. Break the butter into smaller pieces and using your fingers, crumble the topping mix until the butter is combined.

#### Apple-Cranberry

3. Cut the apple into ¼"/6mm slices.
4. In a medium bowl, add the sliced apples, cranberries, sugar, and cinnamon, and gently mix until fruit is coated.
5. In a baking dish (pie or a rectangular/square baking dish) coat with a little butter or cooking spray.
6. Add the fruit mix, then top with the crumble topping mix.
7. Bake in the oven for approximately 35 minutes or until the cranberry/apple starts to bumble through the crumble mix and the crumble mix is golden in color.