



Recipe Cranberry Apple Crisp

*Ingredients*

5 medium tart apples  
1 can whole berry cranberry sauce (16 oz)  
3/4 cup sugar  
2 tsp. flour

Topping:  
1/2 cup chopped walnuts  
1 cup roller oats  
1/2 cup firmly packed brown sugar  
1/3 cup flour  
1 tsp. cinnamon  
1/4 cup margarine, melted

*Directions*

Preheat oven to 375 degrees. Peel apples and slice. Combine cranberries, sugar and flour in a bowl. Toss apple slices with the cranberry mixture. Place this mixture in a 9x13 baking dish. Combine chopped nuts, oats, brown sugar, cinnamon, flour and melted margarine. Sprinkle topping mix evenly over fruit. Bake for 30-40 minutes or until top is golden brown and fruit is tender. Very good with vanilla ice cream!