

## Cran-Apple Crisp

### Ingredients:

- 4 cored and thinly sliced apples
- 1 16-oz. can whole cranberry sauce (or substitute jellied cranberry sauce\*)
- 2 tsp. soft margarine, melted
- 1 c. uncooked oatmeal
- 1/3 c. brown sugar
- 1 tsp. cinnamon

### Directions:

- Preheat oven to 400 degrees. Wash apples, remove cores and slice thinly, keeping peel on. In a bowl, combine the cranberries and apples. Pour into an 8-inch by 8-inch pan or baking dish. Combine melted margarine with oatmeal, brown sugar and cinnamon until well blended. Sprinkle over apple/cranberry mixture. Cover and bake for 15 minutes. Uncover and bake 10 more minutes until the topping is crisp and brown. Serve warm or cold.

\*If using jellied cranberry sauce, use a fork to mash the jellied sauce, then add sliced apples and mix well.

*Makes 8 servings. Per serving: 220 calories, 2 grams (g) fat, 52 g carbohydrate and 4 g fiber.*

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