



AppleCranberry Crisp

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This applecranberry crisp is delightful combination of apples and fresh cranberries topped with a crisp pecan topping. Serve warm or at room temperature with a dollop of whipped cream or a scoop of vanilla ice cream.

Ingredients

- - 2 pounds Granny Smith apples - peeled
- cored and thinly sliced - $\frac{3}{4}$ cup cranberries - $\frac{1}{4}$ cup white sugar - 1 tablespoon ground cinnamon - 1 teaspoon ground nutmeg - $\frac{1}{2}$ cup quick-cooking oats - $\frac{1}{2}$ cup all-purpose flour - $\frac{1}{2}$ cup packed light brown sugar - $\frac{1}{4}$ cup butter
- cut into pieces - $\frac{1}{2}$ cup chopped pecans

Instructions

1. Gather all ingredients. Preheat the oven to 375 degrees F (190 degrees C.) Butter an 8-inch square baking dish. ALLRECIPES / ANA CADENA Mix apples
2. cranberries
3. white sugar
4. cinnamon
5. and nutmeg in a large bowl. Place in an even layer in the prepared baking dish. ALLRECIPES / ANA CADENA In the same bowl
6. combine oats
7. flour
8. and brown sugar for topping. Add butter pieces and mix with a fork until crumbly. ALLRECIPES / ANA CADENA Stir in pecans. Sprinkle topping over apples in the baking dish. ALLRECIPES / ANA CADENA Bake in the preheated oven until apples are tender and topping is golden brown
9. 40 to 50 minutes. ALLRECIPES / ANA CADENA