

Cran-Apple Crisp

Makes: 8 Servings

A featured ingredient in this recipe is canned cranberry sauce. Canned cranberry sauce can also be used in fruit desserts such as pies or cobblers.

Ingredients

4 apples (center removed, thinly sliced)
1 **can** cranberry sauce (16 ounces)
2 **teaspoons** margarine (melted)
1 **cup** oatmeal (uncooked)
1/3 **cup** brown sugar (or regular sugar)
1 **teaspoon** cinnamon

Directions

1. Preheat oven to 400 degrees F.
2. In a bowl, combine the cranberry sauce and apples. Pour into an 8x8-inch pan.
3. Combine melted margarine with oatmeal, brown sugar, and cinnamon until well blended. Sprinkle over apple/cranberry mixture.
4. Cover and bake for 15 minutes.
5. Uncover and bake 10 more minutes until the topping is crisp and brown. 6. Serve warm or cold.