

Apple Cranberry Crisp

<http://userealbutter.com/2008/10/16/apple-cranberry-crisp-recipe/>

filling

5 Granny Smith apples, peeled, cored and sliced thin
1 cup fresh or frozen cranberries
2 tbsps sugar
2 tbsps light brown sugar (packed)
1/2 tsp ground cinnamon
1/4 tsp ground nutmeg
2 tbsps unsalted butter, melted

topping

1 1/4 cups flour
1 cup rolled instant oats
1/2 cup sugar
1/2 cup light brown sugar (packed)
3/4 cup unsalted butter, soft

Preheat the oven to 350°F. Butter a 9×13-inch baking dish. Peel and core the apples, then cut them into 1/4 inch slices. Wash cranberries and pick out any stems and twigs or past due berries. Place apples and cranberries in a large bowl. Add the sugars, nutmeg and cinnamon. Add the melted butter and toss the ingredients until the fruit is evenly coated. Pour the fruit mixture into the baking dish. In a separate bowl, combine the sugars with softened butter and mix until well blended. Stir in the flour. Add the oats and mix until the crust resembles coarse crumbs. Crumble the topping evenly over the fruit. Put the pan in the oven and bake for 35 to 40 minutes. Serve hot with ice cream.