

Apple-Cranberry Crisp

Ingredients

Filling

- 1 ½ tbsp all-purpose flour
- 1 tsp ground cinnamon
- 5 cups peeled and sliced fresh apples (about 3 large, 1 ¼ lbs)
- 3/4 cup fresh cranberries
- 1/2 cup water
- 2 packets Splenda® No Calorie Sweetener OR 1/2 tsp Equal® For Recipes OR 1 tbsp Equal® Spoonful OR 1 tbsp granulated sugar.

Topping

- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 cup coarsely chopped walnuts, pecans or almonds (optional)
- 3 tbsp stick margarine, melted
- 1/2 tsp ground cinnamon

How to make it

1. Heat oven to 350°F. Spray 8-inch square glass baking dish with cooking spray.

[title]For Filling:

3. Combine flour, sweetener or sugar and cinnamon in small bowl; mix well. In large bowl, combine apples, cranberries and water; mix well. Add cinnamon mixture to fruit; stir until fruit is evenly coated. Spoon into baking dish.

[title]For Topping:

5. Combine the remaining ingredients in small bowl; mix well. Sprinkle evenly over fruit. Bake 30 to 35 minutes or until apples feel tender when pierced with a sharp knife. Serve warm.



	PREP TIME		COOK TIME		TOTAL TIME		SERVINGS
	15 min		20 min		35 min		6

Made with



Quaker® Oats-Old Fashioned