

# 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)
- ¾ cup fresh cranberries
- ½ cup water
- 2 packets Splenda® No Calorie Sweetener OR ½ tsp Equal® For Recipes OR 1 tbsp Equal® Spoonful OR 1 tbsp granulated sugar.

### Topping

- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- ¼ cup coarsely chopped walnuts, pecans or almonds (optional)
- 3 tbsp stick margarine, melted
- ½ 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  
15 min



COOK  
TIME  
20 min



TOTAL  
TIME  
35 min



SERVINGS  
6

## Made with



**Quaker® Oats-Old Fashioned**