

#LetsCook30

CRANBERRY APPLE CRISP

This crisp is not only delicious and makes your kitchen smell wonderful, but also very versatile! You can use any fresh or frozen fruit that you have one hand! Great for enjoying fruits that are in season

Servings: 8 -10

Ready in about: 50 minutes

1/4 cup	sugar
3 tbsp	cornstarch (or all-purpose flour)
5 cups	apples, peeled, cored and sliced (peeling is optional)
3 cups	fresh or frozen cranberries
1 ½ cups	oats (any kind)
1/2 cup	brown sugar, lightly packed
1/2 cup	butter or margarine
1/2 cup	all-purpose flour
2 tsp	ground cinnamon

Nutrition Tips

To help reduce the saturated fat and increase the fibre in this recipe, we used:

- Non-hydrogenated margarine
- Apples with peel

INSTRUCTIONS:

1. In a large bowl, combine white sugar and cornstarch. Add apples and cranberries; toss to coat. Spoon into a 9 x 13-inch baking dish.
2. In a small bowl, combine the oats, brown sugar, margarine, flour and cinnamon until the mixture is coarse crumbs. Sprinkle over fruit. Bake at 350°F for 35 minutes or until bubbly and fruit is tender.

TIP:

- Try using rhubarb when it is in season or you can use frozen rhubarb. Be sure to measure rhubarb while still frozen and then thaw completely. Drain in a colander but do not press out the liquid.

Adapted from: Rhubarb Crisp Recipe, www.tasteofhome.com/recipes/rhubarb-crisp/ Accessed 2018

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