

## **Cranberry Apple Crisp**

*Courtesy of **In Our Grandmothers' Kitchens***

### *Ingredients:*

3 cups (12 ounces) cranberries  
3 cups sliced apples (core but don't bother to peel unless you're fussy—use a fairly sturdy apple; I used Baldwins)  
3/4 cup white sugar plus 1/2 cup later  
2 pinches salt  
the juice of 1/2 lemon  
1/2 cup flour  
1/2 cup firmly packed brown sugar  
1/2 cup oats (regular, not steel cut or quick)  
1 teaspoon cinnamon  
1/2 cup (1 stick) sweet butter

### *Instructions:*

Preheat the oven to 350 degrees. In a bowl toss together the cranberries, apples, 3/4 cup sugar, the first pinch of salt, and the lemon juice. Spread them in the bottom of a 1-1/2- or 2-quart baking dish.

In a small bowl combine the flour, the remaining white sugar, the brown sugar, the oats, the cinnamon, and the second pinch of salt. Cut or rub in the butter until you have coarse crumbs. My preference is rubbing it in since I'm a tactile cook. Gently spread this combination over the fruit mixture. (It will be a little messy!)

Bake the crisp until it is brown and bubbly, about 30 to 40 minutes. Serve with the topping of your choice—cream, whipped cream, ice cream, or frozen yogurt. Serves 6.