

Cranberry Apple Crumble

Ingredients

- Bottom Layer
- 3 cups chopped & peeled Granny Smith apples
 - 2 cups cranberries (the bag at the grocery store usually is perfect)
 - 3/4 cup sugar (regular or brown is fine)
 - 3 tbsp all-purpose flour

- Oat Crumble Top
- 1 ¼ cups Quaker® Oats-Old Fashioned
 - 1/2 cup all-purpose flour
 - 1/4 cup packed brown sugar
 - 1/2 cup melted butter
 - 1/4 cup roughly chopped pecans

How to make it

1. Combine chopped apples, cranberries, sugar & flour. Pour into a greased baking dish. In a bowl, mix the topping ingredients until crumbly; sprinkle on top of the apple mixture. Bake at 350°F for 50-55 minutes or until fruit is tender.

[title]WARNING:

3. Your house will smell extra yummy all day.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	55 min	60 min	1

Made with



Quaker® Oats-Old Fashioned