Apple Cranberry Crisp

**Ingredients**

- 2 oz dried cranberries
- 6 tbsp all-purpose flour
- 3 1/2 tbsp light brown sugar
- 1/2 tsp ground cinnamon
- 1/2 tsp kosher salt
- 3/4 cup quick oats
- 4 tbsp soft butter/margarine
- 1 1/2 cups sliced apples
- 1/4 cup apple juice
- 1 3/4 tbsp granulated sugar
- 1 1/2 tsp lemon juice
- 1/8 tsp ground cinnamon

**Kitchen Tools**

- Measuring cups & spoons
- 2 mixing bowls
- Mixing spoon
- Oven safe dish
Apple Cranberry Crisp

Method

Remember to wash your hands before you begin cooking!

1. Place cranberries in enough hot water to reconstitute and set them aside.

2. Combine flour, brown sugar, cinnamon (1/2 tsp.), oats, butter or margarine and salt. Mix until crumbly and set aside.

3. Place the sliced apples and drained softened cranberries into an oven safe dish.

4. Pour apple juice over the apples and sprinkle with cinnamon (1/8 tsp.), lemon juice and granulated sugar.

5. Sprinkle the crumbly oat topping evenly over the top and bake at 350 degrees for approximately 35 – 45 minutes or until golden brown.

6. Serve and Enjoy!