

Apple-Cranberry Crumble

from In Our Grandmothers' Kitchens

Ingredients:

3 cups apple slices
2 cups cranberries
4 tablespoons sugar
1 teaspoon cinnamon
1/4 cup flour
1/2 cup oats
1/2 teaspoon salt
1/4 cup (1/2 stick) sweet butter
1/2 cup brown sugar

Instructions:

Preheat the oven to 400 degrees. Place the fruit in a 9-inch piepan. (Make sure you have a cookie sheet under the pan; the fruit can get juicy in the oven!) Add the 4 tablespoons sugar and the cinnamon. Toss if you can.

Combine the flour, oats, and salt in a bowl. Cut in the butter with a pastry blender or your fingers. Add the brown sugar and mix again until crumbly.

Sprinkle this mixture evenly over the fruit, pressing down lightly. Bake until the crumble is golden brown and crisp (about 30 minutes more or less, depending on your oven). Serves 6 to 8. The crumble may be served warm or cold.