



Cranberry Apple Crumble

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1

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55 min

Cranberry Apple Crumble is warm, buttery, and the perfect cold weather dessert. Whether you're baking for a celebration or want something delicious to warm up with, this recipe will do the trick. Not only are the flavors in this dessert incredible, but your house will be filled with wonderful scents all day.

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 1/4 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

Cooking Instructions

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.

WARNING:

2. Your house will smell extra yummy all day