

# APPLE CRANBERRY CRISP



\*4 OUNCE DRIED CRANBERRIES

\*1-1/2 CUP FLOUR

\*7/8 CUP LIGHT BROWN SUGAR

\*3 TSP CINNAMON

\*1/4 TSP SALT

\*2-5/8 CUP OATMEAL

\*1 CUP MARGARINE

\*1/4 CUP WATER

\*1-1/2 QUART SLICED CANNED  
APPLES

\*3/8 CUP SUGAR

\*2 TBSP LEMON JUICE

NOTE: THIS RECIPE MAY BE SERVED HOT OR COLD.

1. PLACE DRIED CRANBERRIES IN ENOUGH HOT WATER TO RECONSTITUTE THEM AND SET ASIDE.
2. COMBINE FLOUR, BROWN SUGAR, 1/2 OF THE CINNAMON, OATS, MARGARINE, AND SALT. MIX TOGETHER UNTIL CRUMBLY. SET ASIDE.
3. DRAIN THE CANNED APPLES, RESERVING JUICE. FOR EACH BATCH OF 50 SERVINGS PREPARED, ADD ENOUGH WATER TO THE JUICE TO MAKE 1-1/2 CUPS LIQUID. SET LIQUID ASIDE.

DRAIN RECONSTITUTED CRANBERRIES THAT HAVE BEEN SET ASIDE AND MIX WITH APPLES.

4. PLACE 2 QT 3-3/4 CUP APPLES AND CRANBERRIES INTO PAN. USE 1 PAN FOR EACH 25 SERVINGS. STIR TO COMBINE.
5. ADD SUGAR, CINNAMON, AND LEMON JUICE OVER APPLES IN EACH PAN. STIR TO COMBINE.

6. BAKE UNTIL TOPPING IS BROWNEED AND CRISP:  
CONVENTIONAL OVEN: 425 F FOR 35-45 MINUTES  
CONVECTION OVEN: 350 F FOR 25-35 MINUTES