

Cranberry and Apple Casserole

Fran Phillips

Local 1155 Women's Committee Cookbook, Alabama

*4 to 5 medium apples,
unpeeled and chopped
1 pound cranberries
2 cups oats
2 cups sugar
3/4 cup packed brown
sugar
1/3 cup flour
1/2 cup chopped pecans
3/4 cup margarine, melted*

Preheat the oven to 350 degrees.

In a greased 9x13-inch baking dish, layer the apples and cranberries. Sprinkle with a mixture of oats and sugar.

In a bowl, combine the brown sugar, pecans and melted margarine. Mix well. Spread over the top of the apples and cinnamon.

Bake for 45 minutes to one hour or until tender, stirring occasionally. Bring to a full boil just before serving. Add the butter.

Spoon into a serving bowl.

Per Serving (excluding unknown items): 5695 Calories; 201g Fat (30.8% calories from fat); 66g Protein; 952g Carbohydrate; 73g Dietary Fiber; 0mg Cholesterol; 1680mg Sodium. Exchanges: 16 1/2 Grain(Starch); 2 Lean Meat; 9 Fruit; 38 Fat; 37 1/2 Other Carbohydrates.