

# Apple Cranberry Crumble

*Our Favorite Recipes  
Best of the Best Minnesota Cookbook*

## **Servings: 8**

*1 cup sugar  
1 tablespoon all-purpose  
flour  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
6 to 8 apples, peeled and  
sliced  
2 cups fresh or frozen  
cranberries  
CRUMBLE TOPPING  
1 cup all-purpose flour  
1 cup sugar  
1/2 cup margarine  
1 cup oatmeal  
1/2 cup chopped nuts*

Preheat the oven to 350 degrees.

In a bowl, combine the sugar, flour, cinnamon, nutmeg, apples and cranberries. Mix well. Pour into a 9x13-inch baking dish.

In a bowl, mix the flour and sugar. Cut in the margarine with a pastry blender.

Add the oatmeal and chopped nuts. Pour the crumble topping over the apple mixture.

Bake for 30 to 40 minutes.

---

Per Serving (excluding unknown items): 512 Calories; 18g Fat (29.9% calories from fat); 5g Protein; 88g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 136mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1 Fruit; 3 1/2 Fat; 3 1/2 Other Carbohydrates.