



Cranberry-Apple Casserole

Recipe provided by Martha McDermott, Amberfield Resident

3 Cups apples
washed, unpeeled and diced
2 Cups cranberries
washed and stemmed
1½ Cups sugar
½ cup water

Top With:
1 Stick margarine - melted
⅓ Cup brown sugar
¼ Cup flour
1 ½ Cups oatmeal
½ Cup chopped pecans

Put first four ingredients in 13 x 9 casserole dish. Mix next 5 ingredients and crumble over mixture. Bake at 325°F for 30 to 40 minutes until apples and cranberries are tender. Topping should not get too brown. Serve as a side dish or a dessert with ice cream.

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