



Crunchy Cranberry Granola Apple Crisp*

prep time:
20 minutes

cook time:
35 minutes

makes 16 (1/2-cup)
servings

grocery list

all-purpose flour
deluxe granola and light brown sugar
dried cranberries
Morton & Bassett Ground Cinnamon
iodized salt
ShopRite butter
2 1/2 lb. Braeburn or McIntosh baking apples
granulated sugar and cornstarch
Morton & Bassett Ground Cloves
Morton & Bassett Ground Nutmeg
fresh lemons

*Exclusive Chef Faith Alahverdian recipe.

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crunch topping:

- 1½ cups all-purpose flour
- 1 cup deluxe granola
- 1½ cups packed light brown sugar
- 1 cup chopped dried cranberries
- ½ cup coarsely chopped ShopRite walnuts (optional)
- ¼ tsp. **Morton & Bassett Ground Cinnamon**
- ¼ tsp. iodized salt
- 1 cup (2 sticks) cold ShopRite butter, cut in pieces

filling:

- 2½ lb. Braeburn or McIntosh crisp baking apples, cored and sliced
- 1 cup granulated sugar
- 1½ tsp. **Morton & Bassett Ground Cinnamon**
- ¼ tsp. **Morton & Bassett Ground Cloves**
- ¼ tsp. **Morton & Bassett Ground Nutmeg**
- juice of 2 fresh lemons
- ¼ cup plus 1 tsp. cornstarch

1. Preheat oven to 375°F. In a food processor, pulse all of the crunch topping ingredients to a coarse texture, about 1 minute.
2. Butter a large earthenware or glass baking dish. Place the filling ingredients in the dish; stir to combine. Sprinkle half of the topping over the filling; press down gently with a spatula.
3. Bake 20 minutes. Top with remaining crunch topping; bake 15 minutes more or until bubbly. Serve warm with vanilla ice cream.

Per Serving: 337 calories, 58g carbohydrate, 2g protein, 13g fat, 2g fiber, 31mg cholesterol, 53mg sodium

cook's journal

kitchen tools

- dry measuring cup
- measuring spoons
- cutting board
- chef's knife
- food processor
- large baking dish
- spatula

recipe note

For a different flavor, substitute dried cherries, blueberries, or dark or golden raisins for dried cranberries in this recipe.

a good idea

Spice up your ice cream; gently stir 2 teaspoons ground cinnamon or apple pie spice into a gallon of softened vanilla ice cream and refreeze.

