

11/04/10 - Apple Cranberry Crisp

While making the previous post of Apple Cranberry Crostata, I had another idea. How about an apple cranberry crisp with almond paste crumbled into the crisp topping. Try this. Wow it was so good my husbands dieting discipline, well, crumbled.

Fruit Filling

4 large Granny Smith apples
1 cup cranberries
1 teaspoon cinnamon
1 tablespoon lemon juice
3 tablespoon corn starch
½ cup brown sugar
¼ cup sugar

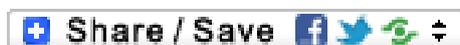
Topping

2/3 cup old fashioned oatmeal
2/3 cup flour
½ cup brown sugar
6 tablespoons butter or margarine for non dairy occasions
½ package almond paste or marzipan, crumbled
2 tablespoons fresh orange juice
1 tablespoon orange zest
½ teaspoon cinnamon

Peel, core and slice the apples. Mix the apples with the cranberries, lemon juice, sugar, cinnamon, and corn starch. Equally divide the filling between 4 to 6 individual crisp dishes, like ramekins or other shapes.

Place the oatmeal, flour, brown sugar, cinnamon, orange zest, crumbled almond paste, and margarine or butter in a bowl. Blend the ingredients together with your fingertips until it is lumpy, course like peas. Add the orange juice and blend a moment longer with your fingertips. The topping will be lumpy and sticky. Portion it out evenly for the number of ramekins you are using.

Place the ramekins on a baking sheet to catch any drippings. Place the baking sheet in an oven preheated to 350°. Bake until the topping is golden brown, crispy and the fruit is bubbling underneath, about 30-40 minutes. It is best served warm but, I like the leftover even cold out of the refrigerator for breakfast next morning



Related posts:

1. Cranberry, Pear, Apple Crisp
2. Apple Cranberry Crostata
3. Passover Fruit Crisp
4. Seattle Blackberry Crisp
5. Apple Rhubarb Pie

Related posts brought to you by Yet Another Related Posts Plugin.