

Maple Apple Oatmeal Crisp

Filling

6 cups peeled, thin sliced apples (6-8 medium)
½ cup dried cranberries or raisins
1/3 cup maple syrup
1 tbsp lemon juice
1 tsp vanilla extract
½ tsp ground cinnamon
1/4 tsp ground nutmeg

Topping

1 cup quick or old fashioned oats - uncooked
¾ cup brown sugar
1/3 cup flour
1 tsp cinnamon
1 tsp salt
4 tbsp (½ stick) butter - melted

Preheat oven to 375 deg. Lightly oil an 8 inch square baking dish.
In a large bowl toss the apple slices together with the cranberries, maple syrup, lemon juice, vanilla, cinnamon and nutmeg.
Spread evenly in baking dish.

Prepare topping by mixing the oats, brown sugar, flour, cinnamon and salt together.
Add butter & stir until evenly moistened. Sprinkle evenly over the fruit.

Bake for 35 to 40 minutes, or until the fruit is tender.
Remove from oven & let rest for 20 to 30 minutes.
Serve with ice cream or whip cream



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