

Apple Cranberry Crumble

Winner in Desserts

Submitted by
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ingredients

12 oz	fresh cranberries
2 pc	apples, cut into 1-inch pieces
1/2 cup	raisins
1/4 cup	walnuts
1 1/4 cup	white sugar, divided
1 cup	all-purpose flour
1 tsp	baking powder
1/4 tsp	salt
1 pc	egg
1/4 cup	butter, melted
	ground cinnamon

instructions

- Preheat the oven to 375 degrees F (190 degrees C). Butter a 9x9-inch glass baking pan.
- Mix cranberries, apples, raisins, and walnuts gently in the baking pan. Sprinkle with 1/4 cup sugar and cinnamon.
- Combine remaining sugar with flour, baking powder, salt, egg, and butter in a medium bowl. Mix until crumbly. Spread topping over the apple mixture.
- Bake in the preheated oven until topping is golden and inside is bubbling, about 50 minutes. Remove from oven and let cool for 5 to 10 minutes.

