



Emerson

Apple Cranberry Casserole

Heather Mooty

5 cups unpeeled, raw, chopped
apples (any baking type)

1 bag fresh cranberries,
washed and sorted

1 ½ cups sugar

Topping:

1 stick butter or margarine,
softened

2 cups old-fashioned oatmeal

½ cup flour

¾ cup brown sugar

Thoroughly blend apples, cranberries, and sugar. Place in 13x9x2-inch pan that has been lightly greased.

Thoroughly blend flour, oats, and brown sugar. Add softened margarine and blend until crumbly. Place topping over apple mixture. Bake at 350° for 1 hour until topping is crisp and brown.