Cran-Apple Crisp

Ingredients:
- non stick cooking spray
- 4 apples
- 16 ounces cranberry sauce, whole
- 1/3 cup brown sugar
- 2 teaspoon margarine, melted
- 1 cup quick cooking oats
- 1 teaspoon cinnamon

Equipment:
- Cutting board
- Knife
- 8x8 baking dish
- Medium bowl
- Spatula

Number of Servings: 8
Prep Time: 10 minutes
Total time: 35 minutes

Directions
1. Preheat oven to 400F. Spray a 8 x 8 dish with vegetable spray.
2. Leave the skin on the apple and cut in half through the core. Then cut each piece in half again until you have 4 quarters. Cut out seeds and core and chop into thin slices. Add to medium bowl.
3. Open cranberry sauce and add to apples. Mix well and pour into a baking pan.
4. Pack brown sugar in a 1/3 cup measuring cup until level. Add to bowl. Melt margarine in a small saucepan or microwave oven, and add to same bowl.
5. Add oats and cinnamon to brown sugar and margarine, and mix until well blended. Sprinkle over apple/cranberry mixture.
6. Cover with aluminum foil and bake for 15 minutes. Uncover and bake 10 more minutes until the topping is crisp and brown.
7. Serve warm or cold.