

Our State eats

Published in the December 2018 issue of Our State

Cranberry-Apple Crisp

Yield: 8 to 10 servings.

- ½ cup unsalted butter**
- 1 pound Honeycrisp apples, peeled and cored**
- 1 pound fresh cranberries**
- ¼ cup water**
- ½ cup sugar**
- ½ cup light brown sugar, firmly packed**
- 1 teaspoon nutmeg**
- 1 teaspoon cinnamon**
- ½ teaspoon salt**
- ¾ cup all-purpose flour**
- 1 cup pecans, chopped**

Preheat oven to 350°. Grease an 8½ x 12-inch casserole dish. Cut butter into small cubes and place in freezer.

Cut apples into quarters and slice into bite-size cubes. Place apples and cranberries into casserole dish. Pour water over apples and cranberries.

In a food processor, combine the sugars, nutmeg, cinnamon, salt, and flour. Pulse until combined. Remove butter from freezer and add to flour mixture. Pulse flour mixture to resemble pea-size crumbles.

Sprinkle topping over apples and cranberries and top with chopped pecans. Cover dish with foil. Bake for 30 minutes. Uncover. Bake for an additional 30 minutes. Cool before serving.



Subscribe to the Our State Eats newsletter and get recipes weekly.

[Go to ourstate.com/os-newsletters](https://ourstate.com/os-newsletters)