

Harvest Apple Cranberry Crumble Pie

Serves 8

Oatmeal Topping

250 mL	1 cup	all purpose flour
250 mL	1 cup	quick cooking oatmeal flakes
250 mL	1 cup	brown sugar
5mL	1 teaspoon	cinnamon
2.5mL	½ teaspoon	nutmeg
125mL	½ cup	melted butter
125mL	½ cup	dried, sweetened cranberries

Fruit Filling

6	6	large apples, peeled, cored, and sliced (e.g., mixture of Courtland, MacIntosh, Gala)
15mL	1 tablespoon	granulated sugar
5mL	1 teaspoon	cinnamon

Pie Shell

1, 23cm	9 inch	unbaked pie shell
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Method

1. Preheat oven to 325 degrees F. (165 degrees C.)
2. In large mixing bowl blend together first five ingredients
3. Stir melted butter into dry mixture until well combined; add cranberries and gently mix
4. Combine apple slices, sugar, and cinnamon, set aside
5. Fill unbaked pie shell with apple slice mixture
6. Sprinkle prepared oatmeal mixture over apples
7. Bake in preheated oven 30-35 minutes until fruit is tender
8. Place on rack to cool or serve hot

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