

# Cranberry-Apple Crisp

## Ingredients:

### Filling:

- 4 large apples
- 2 cups cranberries
- 2 tablespoons brown sugar
- 1 tablespoon all-purpose flour, gluten free
- 1 tablespoon fresh lemon juice

### Topping:

- 1/3 cup all-purpose flour, gluten free
- 1/2 cup regular oats, gluten free
- 1/4 cup brown sugar
- 2 teaspoons ground cinnamon
- 4 tablespoons grass-fed butter, chilled and cut into small pieces

## Directions:

1. Preheat oven to 375 degrees.
2. Combine the filling ingredients and spoon into a 13" x 9" baking dish.
3. Combine the flour, brown sugar, oats and cinnamon. Cut in the butter with a pastry blender or 2 knives until the consistency of coarse meal.
4. Bake in the oven for 30-40 minutes or until bubbly and the apples are soft.