

## JAVA BELLE'S APPLE CRISP

- \*  $\frac{1}{2}$  cup dried cranberries soaked in
- $\frac{1}{4}$  cup orange juice and  $\frac{1}{2}$  cup water
- 5 to 6 peeled thickly sliced apples
- 2 Tsp. Apple pie spice
- \* 1 tblsp diced crystallized ginger
- \* 2 tsps dried orange peel
- 1 stick butter or margarine
- $\frac{3}{4}$  cup flour
- 1 cup sugar

Put apple slices in greased 1  $\frac{1}{2}$  cup or 2 cup casserole. Pour soaked cranberries and liquid over the apples. Sprinkle apple pie spice over the fruit.

Mix the remaining ingredients to a coarse crumb.

Pile on top of casserole. Bake at 375 degrees for 45 minutes.

Serve warm with ice cream or whipped topping.

\* Available at The Country Gourmet

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