

Apple Pecan Cranberry Crisp

Ingredients:

3-4 quarts sliced cooked apples

3 cups brown sugar, divided

3 ½-tsp. cinnamon, divided

1 ½ cups flour

1 ½ cups butter

¼ cup dried cranberries, used to decorate top

1 cup pecans chopped to pea size

Instructions: Place apples in 12" Dutch oven. Mix 1 ½ cups brown sugar with 2 tsp. cinnamon and stir into apples. Mix remaining brown sugar, cinnamon, and all of flour. Cut in butter until mixture is coarse and crumbly. Spread mixture over apples. Bake at 350 degrees until apples are hot and simmering and topping is browned -- about 20 minutes with plenty of top heat. When apples simmer, check to see if top is browned. Remove bottom heat. Add top coals as necessary to brown topping. When done, remove lid and cool for 15 minutes to crisp topping. Sprinkle with cranberries and pecans.

Alternatively: Use granola topping. Sprinkle 3 cups granola onto apples when hot.

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Willamette Chapter of the International Dutch Oven Society

*The Willamette Chapter of the International Dutch Oven Society promotes the art of camp cooking in the Dutch oven, while enjoying the time spent teaching, cooking and eating. We meet to cook, monthly, in local Willamette parks.
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