

APPLE BERRY CRISP

Makes 8 servings.

- 2 cups fresh or frozen blueberries**
- 5 Ambrosia™ apples, peeled, cored, and sliced**
- $\frac{3}{4}$ cup packed brown sugar**
- 1 $\frac{1}{2}$ tsp ground cinnamon**
- $\frac{1}{3}$ cup sifted all-purpose flour**
- $\frac{1}{8}$ tsp salt**
- 5 Tbsp butter**
- $\frac{1}{3}$ cup quick rolled oats**

Heat oven to 375° F. Lightly grease a 1 $\frac{1}{2}$ to 2-quart baking dish.

In large bowl, combine apples, berries, $\frac{1}{4}$ cup brown sugar, and $\frac{1}{2}$ teaspoon cinnamon; toss to blend.

Place apple-berry mixture in prepared dish.

In medium-sized bowl, combine flour, salt, remaining $\frac{1}{2}$ cup brown sugar, and 1 teaspoon cinnamon. With pastry blender or two knives, cut in butter until mixture is crumbly; stir in oats.

Sprinkle mixture over apples and bake 40 to 45 minutes or until apples are tender and topping is crisp and golden.

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Recipe courtesy of the Washington Apple Commission.