

Cranberry Apple Raisin Crisp



We like to serve this homey dessert warm with vanilla ice cream. If you prefer it straight, reduce the amount of ground cloves to one-eighth teaspoon, or the flavor may be overwhelming. Be sure your baking dish is at least two inches deep so the sweet juices don't bubble over the edge and burn onto your oven floor. If the crisp comes to the top of the dish, put a baking sheet under it.

- 1/2 cup old-fashioned oats
- 1/2 cup plus 2 tablespoons flour
- 1/2 cup dark brown sugar
- 5 1/2 tablespoons cold butter, cut into 1/4-inch pieces
- 1 12- ounces package cranberries (about 3 cups)
- 2 Michigan Golden Delicious apples, peeled, cored, and cut into 1/2-inch pieces
- 1/2 cup raisins
- 3/4 cup granulated sugar
- Grated zest of 1 orange
- 1/2 cup orange juice (from about 1 orange)
- 1/4 teaspoon ground cloves

1. Heat the oven to 375°. In a medium bowl, combine the oats, the 1/2 cup flour, and the brown sugar. Add the butter and rub it into the flour mixture until small crumbs form.
2. In a large bowl, combine the cranberries, apples, raisins, granulated sugar, the 2 tablespoons flour, orange zest and juice, and the cloves. Transfer the fruit to an 8-inch square glass baking dish or a 2-quart soufflé dish.
3. Top the fruit with the crumb mixture. Bake until the fruit is tender and the crumb topping has browned, about 45 minutes. Let cool at least 15 minutes before serving.

Yield: 4

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