

Red Cranberry Crumble Recipe

Ingredients

Cranberry Filling Ingredients:

6 cups fresh
or frozen cranberries (thawed and drained)
1 cup sugar
1 teaspoon vanilla extract
3 tablespoons of all purpose flour

Oatmeal Topping Ingredients:

1 cup old fashioned oats
1/2 cup packed brown sugar
1/2 cup melted butter
1/2 cup all purpose flour
pinch of salt and cinnamon
1/4 cup chopped pecans (optional)

Directions:

Preheat oven to 350°. Mix cranberries, sugar, vanilla, and flour together and pour into greased 9X9 baking dish. In a separate bowl, mix topping ingredients together until it crumbles. Sprinkle evenly on top of cranberry mixture. Bake for 40-45 minutes or until it bubbles and the topping is golden brown. Remove from the oven and let cool for 5 minutes. Serve warm with a scoop of vanilla ice cream on top.

ALWAYS GET HELP FROM A GROWN UP WHEN BAKING

