

# Apple-Berry Crisp

Prep. Time: 20 minutes

Bake Time: 30-40 minutes

8-10 servings

8 c. sweet apples\*, cored & peeled  
1 can (12 oz.) apple juice concentrate  
2½ T. cornstarch  
1 t. cinnamon or ½ t. coriander  
  
2 c. blueberries

COMBINE half of apple juice with apples & simmer covered until apples are slightly tender.  
DISSOLVE starch in juice.  
ADD to apples & simmer just until it starts to thicken.  
REMOVE from heat and add seasonings.  
SPOON into flat baking dish.  
SPREAD berries evenly on top.

\*nice ripe Golden Delicious are good

## **Crumb topping:** (from Tastefully Vegan)

1¼ c. quick oats  
½ c. whole wheat pastry flour  
½ c. walnuts, ground  
? c. coconut  
¼ t. salt  
¼ t. cinnamon

COMBINE all dry ingredients.

¼ c. brown sugar  
3 T. oil  
1 T. water  
1 t. vanilla  
½ t. butter flavoring, opt.

COMBINE all liquid ingredients.  
Thoroughly MIX dry and wet together.  
CRUMBLE over fruit.  
BAKE at 350° for 30-40 minutes or until apples are tender.

Make topping ahead and keep in freezer  
until ready to use