



## Autumn Apple Crisp

*This classic crisp has a twist: maple syrup and cranberries.*

3/4 cup plus 1/2 Tbsp  
all-purpose flour  
1/2 cup brown sugar  
1/2 cup old-fashioned oats  
1 tsp cinnamon  
1 stick cold butter, in chunks  
1/2 cup pecans, chopped  
2½ lbs. apples, peeled  
1/2 cup dried cranberries  
1/4 cup maple syrup

**1** For the topping, put 3/4 cup flour, sugar, oats, cinnamon, and butter in a food processor and pulse to form moist clusters. Mix in pecans.

**2** Cut the apples into 1/2-inch chunks and put them in a buttered 9½-inch, 2-quart pie pan. Add cranberries, maple syrup, and 1/2 Tbsp flour; mix. Scatter on topping. Place pan on a parchment-lined baking sheet.

**3** Bake at 375°F for 40 to 50 minutes. Serve warm, at room temperature, or chilled.

Serves 10. Per serving: 300 calories, 45g carbs, 3g protein, 25mg cholesterol, and 14g fat.

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