



Serves 6-8

Cook Time: 1 hours

INGREDIENTS:

4 large apples (I prefer Gala or Braeburn)

1½ cups 5-Minute Cranberry Relish

2 cups gluten-free rolled oats

1 cup unsweetened apple juice

1 tablespoon alcohol-free vanilla

2 teaspoons ground cinnamon

½ teaspoon ground nutmeg

Cranberry Apple Crisp



While this is a great recipe to make with leftover cranberry relish, it's also a great reason to make your own cranberry relish! With no added sugar, it's just fruit and oats ... so you could eat it for breakfast (and I do).

This recipe is also available in our convenient [iPhone app](#) and newly released [Android app](#).

By Chef AJ

- 1 Preheat the oven to 350°F.
- 2 Mix the apple slices with the cranberry relish, and pour into an 8-inch silicone baking pan.
- 3 In a separate bowl, mix the oats with the apple juice, vanilla, cinnamon, and nutmeg. Stir until well mixed. Spoon evenly on top of the apple-cranberry mixture.
- 4 Bake for 50 to 60 minutes, until the topping is golden brown.
- 5 Serve hot, or enjoy it cold the next day with a hot cup of tea ... also delicious!