



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Apple Cranberry Pistachio Crisp

Preheat oven 350°F

8 apples, peeled and sliced thin
½ cup fresh cranberries
1/3 cup pistachio nuts, toasted and chopped
½ cup flour
½ cup brown sugar
¼ teaspoon cinnamon
¼ teaspoon salt
1/3 cold butter, cut into pieces
1/3 cup oatmeal

Place apples and cranberries in a 9" baking dish

Place flour, brown sugar, cinnamon and salt in the bowl of your food processor

Add butter pieces and pulse 5 or 6 times - just until it resembles a coarse meal.

Pour flour/butter mixture into a bowl and toss with pistachio nuts and oatmeal.

Sprinkle over apples and cranberries.

Bake 35 minutes or until top is golden and fruit is bubbly.

Allow to cool to warm then serve with ice cream or whipped cream

THE LOVE: Make sure that you don't over process the butter. You can also use a pastry blender. It's safer!