

Apple-Cranberry Crisp with eggnog sauce

<p>Ingredients:</p> <p>Sauce</p> <ul style="list-style-type: none">• A container yoghurt/vanilla or vanilla pudding, 8 oz• 1 cup eggnog <p>Fruit mixture</p> <ul style="list-style-type: none">• 5 cups sliced peeled apples (5 medium)• 2 cups frozen or fresh cranberries• $\frac{3}{4}$ cup granulated sugar• 2 tablespoons all purpose flour <p>Topping</p> <ul style="list-style-type: none">• $\frac{2}{3}$ cup all purpose flour• 1 cup quick cooking oats• $\frac{3}{4}$ cup packed brown sugar• $\frac{1}{2}$ teaspoon cinnamon• $\frac{1}{2}$ cup cold butter or margarine, cut into pieces	<p>Preparations:</p> <p>Place pudding (vanilla yoghurt) in medium bowl. With whisk gradually stir in the eggnog until blended well. Cover and keep in refrigerator.</p> <p>Heat oven on 375 F. In large bowl mix fruit mixture ingredients; spread evenly in ungreased 12x8 inch glass baking dish. In another medium bowl, mix $\frac{2}{3}$ cup flour, the oats, brown sugar and cinnamon. Cut in butter, using pastry blender or fork, until mixture looks like fine crumbs. Spoon evenly over fruit mixture.</p> <p>Bake 35-40 minutes or until deep golden brown and bubbly. Serve warm with chilled sauce.</p>
---	---