

Finish your Thanksgiving meal with a delicious APPLEBERRY CRISP

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End your Thanksgiving meal the
yummy way with a delicious
appleberry crisp! See below for
the recipe

Ingredients

6 Granny Smith apples
2 cups blueberries
1 egg, beaten
1/2 stick softened Smart Balance butter

1 tablespoon Canola Oil
1/2 teaspoon vanilla flavoring
1/2 teaspoon almond flavoring
1 cup flour
1 teaspoon baking powder

1/2 cup light brown sugar
1/2 cup white sugar
1/4 teaspoon salt
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg

Directions:

In a large bowl, mix dry ingredients with a fork. In a cup, beat together the egg, vanilla flavoring and Canola oil. Mix into dry ingredients to form crumbs. Peel, core and slice apples. Set oven to 350 degrees. Grease heavy baking dish with Canola oil. Add half the apples, then the blueberries, and top with remaining apples. Mix almond flavoring with partially-melted butter and spoon over top of crumbs. Bake on top rack of pre-heated oven until golden brown on top. Serve warm with whipped cream or ice cream.