



Strawberry Apple Crisp

INGREDIENTS

- 1 cup all-purpose flour
- 3/4 cup rolled oats
- 1 cup brown sugar
- 1 1/2 teaspoon ground cinnamon
- 1/2 cup butter, melted
- 3 cups peeled, cored and sliced apples
- 1 cup slices fresh strawberries
- 1/2 cup white sugar
- 1 tablespoon cornstarch
- 1/2 cup water
- 1/2 teaspoon vanilla extract

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, combine flour, oats, brown sugar, cinnamon and melted butter. Stir until crumbly. Press half the oat mixture into a 9x13 inch baking dish. Cover with sliced apples and strawberries.
3. In a medium saucepan, combine white sugar, cornstarch, water and vanilla. Cook, stirring, until thick and clear, 10 minutes. Pour over apple/strawberry mixture. Cover fruit with remaining crumble mixture.
4. Bake in preheated oven 45 minutes, until bubbly and golden.