

APPLE CRUMBLE POT

FILLING:

- 2/3 cup packed brown sugar
- 2 tablespoons biscuit baking mix
- 1-1/2 teaspoons ground cinnamon
- 1/4 teaspoon ground allspice
- 2 pounds (4-5) Granny Smith apples, cored and cut into 8 wedges each
- 1/2 cup dried cranberries
- 2 tablespoons butter, sliced

TOPPING:

- 1 cup biscuit baking mix
- 1/2 cup uncooked old-fashioned oats
- 1/3 cup packed brown sugar
- 3 tablespoons cold butter, thinly sliced
- 1/2 cup chopped pecans

Spray a slow cooker with nonstick cooking spray. *(I used a 3 quart slow cooker.)*

Filling instructions: Prepare the apples. Combine the brown sugar, baking mix, cinnamon, and allspice in a large bowl. Add the apple wedges and dried cranberries. Toss to coat. Transfer to the slow cooker. Place the sliced butter over the top. Set aside.

Topping instructions: In a medium size bowl, combine the baking mix, oats, and brown sugar. Cut in the butter with a pastry cutter or 2 knives or like I do with your fingers. Sprinkle evenly over the apple mixture in the slow cooker. Top with the pecans. Cover the slow cooker and cook on HIGH until the apples are tender...2-1/2 to 3 hours.

Turn off slow cooker. Remove the cover and let stand 15 to 30 minutes before serving. Taste great with a scoop of vanilla ice cream.

Serves 6 generous servings