

# Cranberry Apple Bars

A delightful bar with a shortbread crust, filled with fresh cranberries and apples, and topped with a cinnamon oat crumble.

**PREP TIME:** 20 minutes

**COOK TIME:** 35 minutes

## CRUST:

1 C All-Purpose Flour  
1/4 C Sugar

1/2 C Butter (cold, cubed)

## FILLING:

1 C Fresh Cranberries  
1 C Fresh Apples (peeled and diced)

1/4 C Sugar  
1/4 C Brewed and Chilled Cinnamon tea

## CRUMBLE TOPPING:

1/2 C Rolled Oats  
1/4 C All-Purpose Flour  
1/4 C Brown Sugar

1/2 t Ground Cinnamon  
1/4 C Butter (cold, cubed)

**PREHEAT** oven to 350°F. Grease an 8x8 inch baking pan.

**COMBINE** flour and sugar for the crust in a bowl. Cut in butter until the mixture resembles coarse crumbs. Press into the bottom of the prepared pan. Bake for 10 minutes.

**MIX** cranberries, apples, sugar, and Cinnamon tea in a bowl. Spread over the partially baked crust.

**COMBINE** oats, flour, brown sugar, and cinnamon for the crumble topping. Cut in butter until the mixture resembles coarse crumbs. Sprinkle over the filling.

**BAKE** for 25-30 minutes or until the topping is golden brown.

**COOL** before cutting into bars.