



Afternoon Cranky Crumble Cranberry Squares

My Mom gave us the best childhood ever. This was one of her favorite famous 'after-school snacks.' My Mom would make this but would vary the fruit by season and availability. The same holds true for adding nuts or not. Be a creative chef.

The Crumble

- 1 ½ cup rolled oats- *not quick oats*
- 1 ½ sticks unsalted butter-melted
- 1 ½ cup all-purpose flour
- ½ cup chopped nuts
- ½ cup brown sugar
- ½ tsp baking soda
- ½ tsp cinnamon
- ½ tsp salt

The Topping

- 1 bag fresh cranberry
- 4 Tbsp lemon juice
- 1 Tbsp lemon zest
- 1 cup white sugar

Preheat oven to 350* F

Mix all dry crumble ingredients, stir

Melt your butter and mix into the dry crumble mix

Press half the mix into an 8x8 baking pan for 10 to 15 minutes

Remove from oven, set on trivets until the sauce is ready to pour

Combine your toppings in sauce pan, boil until the berries pop

Lower the heat, simmer until it thickens *if thick add water slowly

Pour cranberry mix into the baking pan

Press with remaining crumble mix

Bake 20- 30 minutes.

Substitute -1 to 2 cans whole cranberries for fresh

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