

Apple/Aronia Crisp

Ingredients

1 cup flour

1 cup packed brown sugar

½ cup butter softened

¾ cup of rolled oats

Instructions

Topping: Cut in butter until crumbly, add flour, brown sugar, and rolled oats. Mix.

In 9 inch square baking pan, dump 4 cups of apples mixed with 1 cup of sugar, 1 tsp of vanilla and one tsp of cinnamon (more to taste). Add one cup of thawed aronia berries.

Carefully fold together. Sprinkle topping evenly over apple/aronia mixture. Bake at 350 degrees for 60 to 70 minutes or until apples are tender. Put cookie sheet under to make cleanup easier.

*Best served warm.