

Apple/Aronia Crisp

Ingredients

1 cup flour
1 cup packed brown sugar
½ cup butter softened
¾ cup of rolled oats

4 cups of sliced apples
1 cup sugar
1 tsp vanilla
1 tsp cinnamon
1 cup aronia berries

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.