



# Autumn Apple-Cherry Crisp

*This fresh-from-the-microwave-oven dessert will have everyone asking for seconds! Featuring an enchanting combination of cinnamon, apples and cherries, you'll love how this recipe fills your home with the delicious aromas of fall.*

- |  |   |
|--|---|
| ½ cup (125 mL) butter (1 stick)                  | 1 orange  |
| ½ cup (125 mL) blanched slivered almonds         | 1 tbsp (15 mL) cornstarch                         |
| 1 pkg (17.5 oz/496 g) oatmeal cookie mix         | ¼ cup (50 mL) sugar                               |
| 1 tbsp (15 mL) <b>Cinnamon Plus® Spice Blend</b> | 1 can (30 oz) cherry pie filling (3⅓ cups/825 mL) |
| 5 large Granny Smith apples, peeled              | 1 qt. (1 L) vanilla ice cream (optional)          |

1. Place butter into **Small Micro-Cooker®**; microwave, uncovered, on HIGH 30-60 seconds or until melted, stirring every 30 seconds. Coarsely chop almonds using **Food Chopper**. Place almonds, cookie mix and spice blend into **Deep Covered Baker**. Add butter and mix until moistened using **Classic Scraper**. Microwave, uncovered, on HIGH 5-7 minutes or until mixture sizzles and begins to brown, stirring once. Spread crisp mixture over **Parchment Paper**; cool completely.
2. Meanwhile, cut apples into wedges using **Apple Wedger**. Cut wedges in half crosswise using **Santoku Knife**. Juice orange using **Juicer** to measure 2 tbsp (30 mL) juice. Combine apples, juice, cornstarch and sugar in **Stainless (4-qt./4-L) Mixing Bowl**; mix well using **Small Mix 'N Scraper®**. Add apple mixture to baker. Microwave, covered, on HIGH 6-8 minutes or until apples begin to soften. Stir in pie filling; cook 7-9 minutes or until mixture thickens and apples are cooked through.
3. Remove baker from microwave. Carefully remove lid. Sprinkle crisp mixture over fruit; let stand, uncovered, 5-10 minutes. Serve with ice cream, if desired.

Yield: 16 servings

U.S. Nutrients per serving: Calories 330, Total Fat 14 g, Saturated Fat 5 g, Cholesterol 15 mg, Carbohydrate 49 g, Protein 3 g, Sodium 200 mg, Fiber 3 g