

Cranberry Crunch



Crunchy cranberry dessert with a sweet oat crust and topping filled with cranberry sauce, providing a sweet and sour taste.

Ingredients

- 2 Cups of Light Brown Sugar
- 1 Cup of Margarine
- 1/4 Cup of Shortening
- 1.5 Cups of Self Rising Flower

- 4 Cups of Quick Quaker Oats
- 32 oz of Can Cranberry Sauce

Instructions

1. Preheat oven to 350F (325F for a glass dish)
2. In a large mixer bowl, beat margarine, shortening, and sugar until fluffy
3. Add flower and oats, mix until crumbly
4. Spread half the oat mixture into a greased 13x9 baking pan. Compress oat mixture firmly
5. Spread cranberry sauce over the crust
6. Spread remaining oat mixture over cranberry sauce and press firmly. Make sure not to press too firmly.
7. Bake for 20 to 30 minutes or until lightly browned.

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