

north carolina's
brunswick islands

Cranberry Apple Casserole

By: Tracy Coleman, "Old Bridge Cookbook", [Old Bridge Historical Society](#)

Ingredients:

- 3 cups peeled and chopped apples
- 2 cups cranberries
- 2 tablespoons all-purpose flour + ½ cup all-purpose flour
- 1 cup sugar
- 3 packages instant oatmeal, sugar & spice flavor
- ¾ cup chopped pecans
- ½ cup firmly packed brown sugar
- 1 stick butter

Directions:

1. Preheat oven to 350 degrees
2. Combine apples, cranberries, 2 teaspoons flour, and brown sugar.
3. Place mixture in 2 quart casserole dish
4. Combine oatmeal, pecans, ½ cup flour, brown sugar, and melted butter
5. Spoon over fruit mixture
6. Bake uncovered for 45 minutes.