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<b>APPLE PEAR CRANBERRY CRISP</b>	<b>Final Lifestyle</b>
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**Ingredients**

- 3 Granny Smith apples, peeled, cored and sliced
- 2 pears, peeled, cored and sliced
- 1-1/2 cups chopped fresh or frozen cranberries
- 2 TBS brown Splenda
- 1 TBS cornstarch
- 1 TBS apple cider
- 1-1/2 TSP ground cinnamon, divided
- 10 ginger snap cookies, crushed into crumbs (about 1/2 cup)
- 1/4 cup whole wheat flour
- 1/4 cup brown Splenda
- 1/4 TSP ground nutmeg
- 1 TBS light butter, melted
- 2 TBS vegetable oil
- 3/4 cup old fashioned oats

**Instructions**

1. Preheat the oven to 350°.
2. Combine the apples, pears and cranberries in a large bowl.
3. In a small bowl, combine the 2 TBS brown Splenda with the cornstarch, apple cider, and 1/2 TSP cinnamon. Pour the mixture over the fruit, tossing until coated. Place the fruit mixture in a 13" x 9" baking dish coated with cooking spray.
4. Combine the ginger snap crumbs, whole wheat flour, brown Splenda, nutmeg and remaining 1 TSP cinnamon in a medium bowl. Pour in the butter and vegetable oil, stirring with a fork until the mixture is moistened and crumbly. Stir in the oats and sprinkle evenly over the fruit.
5. Bake uncovered for 35 minutes or until the apples and pears are tender.

**Portion-Per-Serving Information:** (Yields 10 servings)

Serving = 1/10 slice = 1 FR, 1 G