

Cranberry Grumble
(from www.coreyllynnfayman.com)



Heat oven to 350 degrees

8 - 9-inch casserole/cobbler dish

12 oz bag fresh cranberries

1 ½ - 2 cups sugar

1 Tablespoon cornstarch

½ cup plus 2 Tablespoons water

2 cups All-Purpose Flour

1 Tablespoon baking powder

1 teaspoon salt

¼ cup Crisco

3 tablespoons brown sugar

½ cup rolled oats

⅔ cup milk

Cranberry Filling

1. Heat cranberries, ½ cup water in pot on high heat. Turn to low heat once the water starts boiling.
2. Stir in sugar
3. Cook until most of the cranberries have popped and mixture has a soupy texture.
4. Optional - for a thicker filling, mix cornstarch and remaining water together. Turn heat up to medium and stir into mixture until it boils and starts to thicken.
5. Cut heat. Pour cranberry mixture into casserole dish and let cool

Grumble Crust

1. Combine flour, baking powder and salt in large bowl. Cut in Crisco shortening until flour is crumbly and Crisco is fully incorporated (no big lumps)
2. Mix in rolled oats and brown sugar.
3. Add milk and mix in until it forms a soft dough
4. Turn dough onto lightly floured surface. Knead into smooth ball.
5. Roll dough into circle approximately ¾ inch thick. Thickness is optional depending on your tastes, but circle should be at least 9 inches in diameter to fit your casserole dish.
6. Cut dough into checkerboard pieces, approximately 2 inches square
7. Arrange cut dough on top of cranberry mixture so pieces just touch (You may end up with more dough than you need. Save it, add raisins and bake scones from the leftover).
8. Place in 350-degree oven. Cook until cranberry mixture is bubbling, and biscuit topping has turned light brown (20 - 30 minutes).
9. Remove from oven and cool. I like to make mine at night and leave out for the next morning's breakfast. Keep in the refrigerator if there's any left after the first round.