

Apple-Cranberry Crisp with Polenta Streusel Topping

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/polenta-thanksgiving-recipe>

Ingredients:

- 1 teaspoon aniseed
- 1 1/2 cups pastry flour
- 3/4 cup polenta coarse cornmeal
- 1/2 cup sugar
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter chilled, cut into 1/2-inch cubes
- 1 large egg beaten to blend
- 2 cups fresh cranberries
- white sugar –original recipe calls for 2/3 cup, I'd suggest 1/3 cup or omitting it entirely
- 2/3 cup golden brown sugar packed
- 2 teaspoons grated lemon peel finely
- 1 1/2 teaspoons grated orange peel finely
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper freshly
- 2 pounds Granny Smith apples peeled, cored, cut into 1-inch cubes
- 2 tablespoons fresh lemon juice
- gelato Vanilla, or ice cream

Nutrition:

1. Calories: 730 calories
2. Carbohydrate: 125 grams
3. Cholesterol: 115 milligrams
4. Fat: 26 grams
5. Fiber: 9 grams
6. Protein: 7 grams

7. SaturatedFat: 15 grams
 8. Sodium: 740 milligrams
 9. Sugar: 71 grams
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