Apple Cherry Crisp

1 cup (5 ounces) dried cherries
1/3 cup apple brandy (or apple juice)
1 cup all-purpose flour
½ cup (1 stick) unsalted butter
½ cup sugar
½ tsp. ground cinnamon
½ tsp. salt
4 large apples, cored, peeled and cut into 3/8-inch wedges (6 to 7 cups)

Ahead: Combine the dried cherries and apple brandy in a small bowl. Cover and let stand at room temperature for at least 2 hours, up to 8 hours.

Preheat oven to 350 F. Lightly coat a 9 x 9 baking dish with cooking spray. Combine the flour, butter, sugar, cinnamon, and salt in a food processor or with your hands or a pastry blender, until the mixture looks like oatmeal. Put the sliced apples in a large bowl, add the cherry-brandy mixture and toss. Spread in the bottom of the prepared baking dish. Cover evenly with flour mixture.

Bake for 35-40 minutes or until the top is lightly browned, liquid bubbly and apples are fork-tender.

Serves 9. Per serving 287 calories, 10 g fat, 26 mg cholesterol, 133 mg sodium, 3 grams fiber.

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