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South Carolina State Parks

at 19:50:32 on 9/28/2011 UTC · 🌐

We promised you winning recipes from the 2011 SC Campground Cookoff. How about dessert first? Here's the 1st place dessert recipe, Cranberry-Apple Nut Crunch by the Saluda Sweeties! YUM!

CRANBERRY-APPLE NUT CRUNCH – by the SALUDA SWEETIES
1st PLACE – DESSERTS – 2011 SC Campground Cookoff

This dish is especially pretty and the combination of sweet and tart make it perfect for a brisk fall day.

¼ Cup Grand Marnier orange liqueur
½ cup water
2 cups dried cranberries
½ cup brown sugar
¼ cup (1/2 stick) of butter or margarine
3 cups peeled apples (cut in rings, slices or chopped), divided
3 tablespoons all-purpose flour
½ cup sugar

Soak dried cranberries in ¼ cup Grand Marnier and ½ cup water for at least 15 minutes, drain. Slice butter into pats and drop them around the bottom of a Dutch Oven or 2-quart casserole dish. Sprinkle brown sugar around bottom of dish. Layer about half of the apple slices on the bottom of the pan. Mix sugar and flour and toss with cranberries and remaining apples until they are well coated and spread over top of apple layer.

Topping:
3 packages (1.62 ounces each) instant oatmeal with cinnamon and spice
¼ cup chopped pecans or walnuts
½ cup all-purpose flour ½ cup packed brown sugar ½ cup butter, melted

For topping, combine oatmeal, nuts, flour, sugar and butter in another bowl. Mix well; spoon evenly over fruit mixture. Bake covered at 350 degrees for 50-60 minutes or until fruit is bubbling and tender. Garnish with cranberries. Serve warm with ice cream if desired. Options: whole cranberries for garnish, serve with vanilla ice cream. Yield: 8 servings



Barbara Bratton mmmm, that sounds good

at 20:15:31 on 9/28/2011 UTC



Karen Elks Yes it does, i copied it with intentions of trying it as soon as we get some good cool weather (well that will be January !)

at 20:47:32 on 9/28/2011 UTC



Mary Ellen Keefe McGee I guess I am confused. I thought this was a campground cookoff. This sounds delicious but how do you cook in an oven when you are camping. for those of us without ovens this is not much help.

at 20:47:36 on 9/28/2011 UTC



South Carolina State Parks Great point Mary Ellen. I will look into this, but according to the rules all dishes had to be prepared over an open fire using logs, wood chips or charcoal. You could use a grill with these things, but no gas.

at 22:33:04 on 9/28/2011 UTC



Barbara Bratton we are getting frost warning this weekend, may have to give this one a try.

at 22:36:06 on 9/28/2011 UTC



Karen Elks Mary Ellen - it calls for an option of a dutch oven - well from my sons boy scout days that is a cast iron pot with lid you use over coals or open fire :)

at 22:55:20 on 9/28/2011 UTC



Sue Ann Tarkenton Going to be a perfect weekend for camping!

at 22:57:31 on 9/28/2011 UTC



Sandee Wright I understand about dutch ovens and cooking over fires with them... but I'm not sure where the "nut crunch" comes in...

at 23:12:39 on 9/28/2011 UTC



Sandee Wright AHA! First bug I've found in the 'new' facebook - only the top half of the recipe showed up when I found this in that scrolling righthand twitter-feed on the front page. When I clicked on the actual post, it was all there -nuts in the topping and everything. :)

at 23:14:55 on 9/28/2011 UTC



Mary Ellen Keefe McGee @Karen, it does say dutch oven but doesn't explain how to use that in terms of fire in terms of time, etc. How do you know when the fire is 350?

at 3:42:05 on 9/29/2011 UTC