

Apple Crisp

3 lbs tart apples
2 tbsp lemon juice
½ cup brown sugar
½ tsp cinnamon
½ tsp nutmeg
⅓ cup flour
½ cup sugar
½ cup rolled oats
4 tbsp cold butter
½ cup chopped nuts



In bowl peel & chop apples with lemon juice. In another bowl combine brown sugar, cinnamon & nutmeg, add to apples. In another bowl combine flour, sugar & oats. Cut butter into 8 small pieces with pastry blender till crumbling. Add chopped nuts. Butter 8x8 baking dish. Spread apple mixture in bottom of dish, then sprinkle with flour mixture. Bake at 375 for 30 - 45 min till apples are tender & golden.

