



Apple crisp

Allow 1 apple per person

Ingredients

Base

6 large (Macintosh) apples
½ cup white sugar
Nutmeg & cinnamon

Topping

½ cup of butter
1 cup brown sugar
½ cup flour
1 cup oatmeal
Nutmeg & cinnamon

Method

- Preheat oven to 325⁰F and grease a 9 x 13" baking dish
- Core & slice apples into dish
- Sprinkle with white sugar, nutmeg & cinnamon
- Blend butter, brown sugar, flour, cinnamon, nutmeg and oatmeal with pastry blender until it resembles coarse meal
- Sprinkle topping over apples
- Bake at 325⁰F for 1 hour, or until done
- Serve with heavy cream or Devonshire cream

Hint

Use butter at room temperature and rub into flour mixture with your hands for quicker (but messier) results!