

APPLE CRISP RECIPE

**10 TO 12 MEDIUM TO LARGE APPLES (4 GRANNY SMITH'S PLUS 8
COURTLANDS IS A GOOD FLAVOR BLEND)
DON'T USE MACINTOSH—TOO MUSHY
PEEL AND SLICE APPLES TO UNIFORM SIZE, SET ASIDE**

COMBINE:

1 ½ CUPS PACKED BROWN SUGAR

1 CUP ALL PURPOSE FLOUR

1 CUP QUICK-COOKING OR OLD-FASHIONED OATS

2/3 CUP BUTTER OR MARGARINE SOFTENED

1 ½ TEASPOON GROUND CINNAMON

1 ½ TEASPOON GROUND NUTMEG

**IN MEDIUM BOWL STIR COMBINED INGREDIENTS—CREAM UNTIL
WELL BLENDED**

**HEAT OVEN TO 375 DEGREES F. GREASE BOTTOM AND SIDES OF
ATTACHED PAN WITH BUTTER OR SHORTENING.**

**SPREAD APPLES IN PAN---SPRINKLE CREAMED MIXTURE OVER
APPLES**

**BAKE 30 TO 50 MINUTES OR UNTIL TOPPING IS GOLDEN BROWN AND
APPLES ARE SOFT WHEN PIERCED WITH A FORK.**