

Apple Crisp

Topping:

1 cup all-purpose flour
1/3 cup. brown sugar
3 tsp. cup granulated sugar
6 Tbsp. butter, at room temperature

In medium bowl, combine flour and sugars.
Cut in butter until mixture is crumbly.

Filling:

2 lbs. apples (or other fruit) peeled, cored, and sliced
(about 4 cups, approx. 7 smallish apples)
1/2 tsp. lemon juice
1 1/2 Tbsp. granulated sugar
1 tsp. cinnamon

In large bowl, combine apples with lemon juice and sugar.
Layer into baking dish, spreading evenly to cover bottom.

Sprinkle topping evenly over apple mixture.
Bake at 375 degrees until topping is brown and apples are soft, about 40 minutes.
Cool at least 10 minutes before serving.

Notes:

To make as a pie, use one flour or graham cracker pie crust.

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