

# *Apple Crisp*

## *Ingredients:*

3 large cooking apples  
 $\frac{3}{4}$  cup cups Brown Sugar  
1/3 cup soft (NOT MELTED) margarine  
 $\frac{3}{4}$  tsp. Cinnamon  
 $\frac{1}{4}$  tsp. ground nutmeg  
 $\frac{1}{2}$  cup oats  
 $\frac{1}{2}$  cup flour

## *Directions:*

1. Grease 8x8" baking pan.
2. Heat oven to 375 degrees F
3. Peel and core apples. Cut each slice in  $\frac{1}{2}$  or in thirds. Arrange apples in pan.
4. Mix brown sugar, flour, oats, cinnamon, & nutmeg together.
5. Add tablespoon pieces of margarine and "cut in" with a pastry blender until mixture has pea size crumbles.
6. Sprinkle topping over apples.
7. Bake until apples are tender and topping is golden brown.  
About 30 minutes.
8. Serve warm with vanilla ice cream.