

APPLE CRISP – from ASW Homestead



Ingredients:

5 cups diced apples (5-7 apples)

½ cup sugar

¾ teaspoon cinnamon

Crisp Topping

¾ cup flour

6 tablespoons butter

1/3 cup sugar

Directions:

Preheat the oven to 400 degrees Fahrenheit.

Core and skin apples. Dice apples into large chunks. Mix apples with sugar and cinnamon. Pour coated apples into baking dish. Set aside.

In a separate bowl prepare the topping. Combine flour and sugar. Cut in butter using a pastry cutter or two butter knives. Topping will be crumbly. Top apples with the crisp topping.

Bake for 35-40 minutes.

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