



Ellsworth Hill Orchard & Berry Farm



Apple Crisp - Betty Crocker

Ingredients:

4 cups sliced tart apples (about 4 medium) Granny Smith's work great
2/3 to 3/4 cup packed brown sugar
1/2 c. all purpose flour
1/2 c. oats
3/4 tsp. ground cinnamon
3/4 tsp. ground nutmeg
1/3 c. margarine or butter, softened

Heat oven to 375*. Arrange apples in greased square pan, 8x8x2 inches. Mix remaining ingredients; sprinkle over apples.

Bake until topping is golden brown and apples are tender, about 30 minutes. Server warm and if desired, with cream or ice cream.