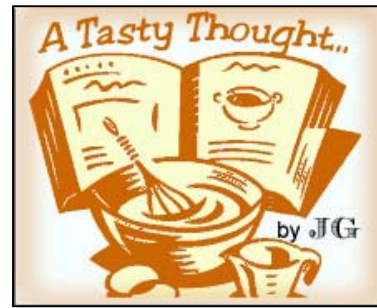


## A Recipe compliments of

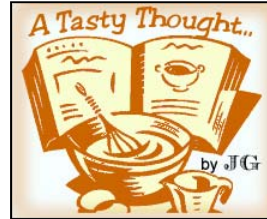


TRIM ON DOTTED LINE AND  
FOLD FOR RECIPE CARD

For additional recipes visit our [website](#).

### Apple Crisp

As we are quickly approaching Thanksgiving Day it is the perfect indication to me that it is time to prepare and bake **APPLE CRISP**. This tasty, colorful and nutritious dessert has always been a staple of my family.



It is easy to prepare, because no pie crust is needed. Raisins and craisins are the additions that add to the flavor of the sweet apples and oatmeal cinnamon topping. When served with a scoop of vanilla ice cream, it is a wonderful dessert to enjoy in the crisp weather. YUMMY!!!

Oven temperature: 375°, Time: About 45 minutes

#### Ingredients

- 6 – 7 peeled sliced apples
- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{2}$  cup flour
- $\frac{1}{2}$  cup regular oats
- $\frac{3}{4}$  teas. Cinnamon
- $\frac{3}{4}$  teas. Nutmeg
- $\frac{1}{3}$  cup + 1 Tbl. softened butter or margarine
- $\frac{1}{4}$  cup raisins &/or  $\frac{1}{4}$  cup craisins

Method: Preheat oven. Spray PAM in 8"x 8" glass pan. Place sliced apples in pan. Sprinkle in raisins & craisins. Mix remaining ingredients thoroughly in small bowl. Sprinkle over apples. Bake 45 minutes or until apples are tender. Serve warm or chilled with a scoop of vanilla ice cream. Refrigerate any leftovers.

ENJOY!!!

JG

