



a startcooking.com recipe

APPLE CRISP

6-8 Servings



- 1 cup of Flour
- 1 cup of sugar
- 1/2 teaspoons of Salt
- 1 teaspoon of Ground cinnamon
- 1/4 teaspoon of Ground nutmeg
- 10 Tablespoons of butter
- 6 Large or 8 Medium Apples

Preheat oven to 375 degrees.

Blend together with a pastry blender or two kitchen knives the flour, sugar salt cinnamon, nutmeg, and butter. Set aside.

Peel, core, and slice the apples. Put apples in 10 baking dish.

Cover with flour mixture. Set baking dish on a baking sheet with sides.

Bake 50-55 minutes or until apples are soft and the juices bubbly.