

RECIPE

Apple Crisp



All measurements are approximate depending on the size of your baking pan and the number of apples you use.

Ingredients

- Apples
- Spices (cinnamon, clove, ginger, nutmeg)
- Sugar (brown and white)
- Arrowroot
- Butter
- Almonds (or other nuts)
- Rolled oats

Preparation

1. **Peel and sliced 6-8 apples**
2. **Add spices**
 - 1-2 Tbs cinammon
 - ¼ tsp ginger
 - ⅛ tsp clove and nutmeg
 - dash of salt
3. **Add ½ cup white and ¼ cup brown sugar**
Add more or less, depending on your sweet tooth.
4. **Add 2 tsp arrowroot**
5. **Mix and let stand in baking dish while you make the topping.**

Crisp Topping

In a Cuisinart, pulse and blend the following:

- ¾ cup butter
- ¼ cup brown sugar
- 1 cup almonds
- 1 cup rolled oats
- 1 tsp cinnamon
- dash of salt

Crumble on top of apples

Bake at 375 degrees for 40 minutes until golden brown and apples are tender.