



APPLE CRISP

Position a rack in the lower third of the oven. Preheat oven to 375. Have ready an unbuttered 2-quart baking dish, 2 inches deep. (We use a 13X9 glass pan)

8 medium apples (Jonagold &/or Honeycrisp from OHF)

Cut the apples in 1 inch chunks once they are peeled and cored & spread evenly in dish.

Combine:

$\frac{3}{4}$ cup flour

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon nutmeg

Add:

8 Tablespoons (1 stick) cold unsalted butter, cut into small pieces.

Using a pastry blender or 2 knives, cut the butter into the dry ingredients until the mixture resembles coarse breadcrumbs. Scatter the topping evenly over the fruit. Tap the dish on the counter once or twice to settle in the crumbs. Bake until the topping is golden brown, the juices are bubbling, and the apples are tender when pierced with a skewer, 50-55 minutes. Serve warm with whipped cream &/or ice cream.