

# Apple Crisp

## Ingredients

4 medium tart cooking apples, sliced (4 cups)  
3/4 cup packed brown sugar  
1/2 cup all purpose flour  
1/2 cup quick-cooking or old-fashioned oats  
1/3 cup butter or margarine, softened  
3/4 tsp ground cinnamon  
3/4 tsp ground nutmeg  
Cream or ice cream, if desired

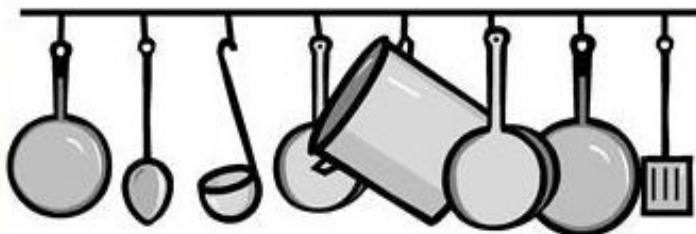
## Directions

Heat oven to 375 degrees. Grease bottom and sides of 8-inch square pan with shortening.

Spread apples in pan. In medium bowl, stir remaining ingredients except cream until well mixed; sprinkle over apples.

Bake about 30 minutes or until topping is golden brown and apples are tender when pierced with a fork. Serve warm with cream or ice cream.

Submitted by: Patricia Ann Manzuk



**Family and friends of 1920s Bartlett enjoy an all-American picnic in the grove.**