

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 teaspoon ground cinnamon
- 3/4 teaspoon ground nutmeg

Directions

1. Preheat oven to 375°F.
2. Grease bottom and sides of 8x8 -inch pan with shortening.
3. Peel apples and then cut them into pieces.
4. Spread cut up apples in pan.
5. In medium bowl, stir remaining ingredients until well mixed; sprinkle over apples.
6. Bake about 30 minutes or until topping is golden brown and apples are tender when pierced with a fork.