

Apple Crisp (for two)



Ingredients:

2 apples, peeled, cored and sliced thinly
5 ml lemon juice
2 ml cinnamon

Topping:

2 ml cinnamon
50 ml brown sugar
50 ml flour
25 ml margarine
50 ml rolled oats

Method:

1. Pre- heat oven to 375 degrees.
2. Grease bottom of pan with Pam/margarine.
3. Peel and slice apples THINLY and sprinkle with lemon juice. Toss in medium bowl.
4. Sprinkle apples with 2 ml of cinnamon, mix, and place in bottom of loaf pan.
5. Combine brown sugar, flour, cinnamon, and oats in a small bowl.
6. Cut in margarine (using a pastry blender) into flour mixture until it looks like coarse crumbs.
7. Sprinkle crumb mixture over fruit, pack it down slightly with a metal spatula.
8. Bake for 20- 25 minutes, or until apples are tender when poked with a fork.
9. Remove from oven and place on cooling rack.