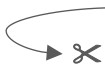


Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

Cut along dotted line



Apple Crisp



Ingredients

5 lb fresh apples

1 cup flour

10 tbsp (1 stick + 2 tbsp) butter

1 cup packed brown sugar

1/3 cup Grape Nuts cereal

1/2 to 1 tsp cinnamon, to taste

Directions

1. Peel, core, and slice apples into a 13 x 9" baking dish.
2. Preheat oven to 350°.
3. For topping, combine flour, sugar, and cinnamon in a large mixing bowl. Cut in butter with a pastry blender (or a food processor) until the mixture resembles coarse crumbs. Mix in the Grape Nuts by hand.
4. Pour the topping mixture over the apples.
5. Bake at 350° for about 1 hour, or until apples are bubbly.
6. Serve with vanilla ice cream, or for a true Vermont experience, a slice of sharp cheddar cheese.

Total Time: 1 hours 20 minutes

Serves: 12

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