

# Apple Crisp

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Bartlett's Farm

Preheat oven to 375

Butter an 8 x 8 square pyrex or baking pan

Peel, core and slice 4 to 5 large apples

Toss with two tablespoons of sugar mixed with one half teaspoon cinnamon and one quarter teaspoon nutmeg.

Pour apples into pan

Squeeze juice of half a lemon over apples

Make topping:

1 cup all purpose flour

One half cup brown sugar

1 tablespoon white sugar

1 teaspoon cinnamon

¼ teaspoon salt

One half cup whole oats

One quarter cup finely chopped walnuts

Two tablespoons butter, melted

Toss all topping ingredients together, and spread evenly over apples.

Bake for approximately 40 minute