

## APPLE CRISP MARTA

6 TO 8- CUPS OF SLICED AND PEELED GRANNY SMITH

1- TBS LEMON JUICE

1- TBS WATER

¾- CUP BROWN SUGAR

½- CUP FLOUR

½- CUP QUICK COOKING OATMEAL

1- STICK LOW FAT BUTTER

1- TSP CINNAMON

¼- TSP GROUND CLOVE

¼- TSP NUTMEG

¼- TSP ORANGE PEEL

BOURBON OR COGNAC

OPTIONAL

½- CUP RAISINS

¼- CUP APPLE CIDER

STEP 1

USE CORING APPLE / SLICER. PEEL APPLES AFTER THE CUT, THROW CORE AWAY THEN SLICE THOSE CUT SECTIONS IN HALF, CONTINUE DOING THAT TO ALL THE APPLES.

STEP 2

IN A BOWL, MIX \* (3/4- CUP BROWN SUGAR), \*(1/2- CUP FLOUR), \*(1- STICK OF BUTTER), \*(1/2- CUP OATMEAL), \*(1/4- TSP NUTMEG, GROUND CLOVE AND ORANGE PEEL), \*(1- TSP CINNAMON)

CONT'D

APPLE CRISP, CONT'D

ADD RAISINS AND APPLE CIDER AT THIS TIME TO

STEP 2.

MIX WELL UNTIL PASTRY LOOKS LIKE COARSE CRUMBS.

STEP 3

PLACE PREPARED APPLES ON A PAN.

POUR THE (1- TBS- WATER AND LEMON)

SPRAY BOURBON OR COGNAC OVER ALL THE APPLES.

STEP 4

SPRINKLE THE APPLES WITH THE MIXTURE OF

STEP 2.

ADD MORE SPICES TO YOUR TASTE!

PREP TIME: 0:30

COOK TIME: 0:50