

Apple Crisp

Ingredients

4 cups sliced tart apples

2/3 cup plus 3/4 cup packed brown sugar

1/2 cup all-purpose flour

1/2 cup oats

3/4 tsp. ground cinnamon

3/4 tsp. ground nutmeg

1/3 cup margarine, softened

Notes

**JAEMOR
FARMS**

Directions

Heat oven to 375° arrange apples in greased square pan (8x8x2 inch).

Sprinkle 2/3 cup brown sugar on top. Mix remaining ingredients. Sprinkle over apples. Bake until topping is golden brown and apples are tender, about 30 minutes. Serve warm. Also Delicious served with ice cream.

