

Apple Crisp

Filling

7 green delicious apples
½ cup granulated sugar
¼ tsp ground nutmeg
¼ tsp ground coriander
½ tsp cinnamon
¼ tsp fresh lemon zest
1 tbsp fresh lemon juice

Topping

½ cup packed light brown sugar
¾ cup sifted flour
¼ cup uncooked oats
¼ tsp salt
6 tbsp butter
½ cup chopped walnuts

Instructions

Preheat oven to 350°F. Butter a 1-½ quart baking dish.

Slice apples or cut into thin wedges and place in a large bowl. Add sugar, the spices, zest, and lemon juice. Toss together and pour into prepared baking dish.

Combine brown sugar, flour, oats, salt, and butter in a small bowl and mix with a fork until crumbly. Add nuts and sprinkle over the top of the apples. Bake 45 minutes or until top is browned and apples are easily pierced with a fork.

Serve warm with whipped cream and ice cream if desired.

Serves 4 – 6 people