

## Apple Crisp

### **Crust**

Yeild-12 servings

375 ml all purpose flour  
2 ml baking soda  
5 ml baking powder  
1 ml salt  
1 ml cinnamon  
1 ml nutmeg  
250 ml soft margarine  
250 ml brown sugar (packed)  
375 ml oatmeal

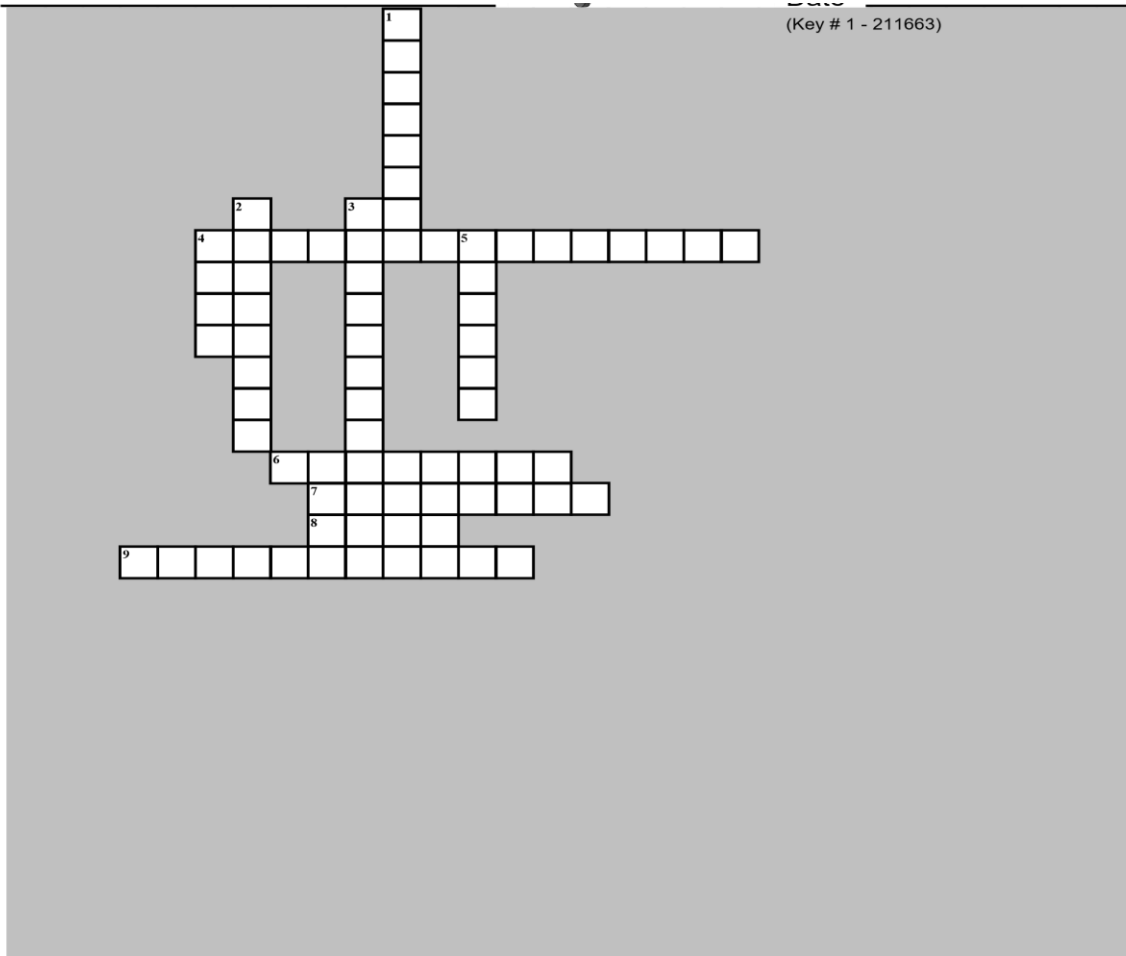
### **Apple Filling**

750 ml diced apples (5-6 apples)  
125 ml brown sugar  
50 ml flour  
50 ml lemon juice  
5 ml cinnamon  
5 ml nutmeg  
30 ml margarine

1. Combine flour, powder, soda, salt, cinnamon and nutmeg.
2. Cut in margarine with pastry blender.
3. Add brown sugar and oatmeal, mix well (with fingers)
4. Spread half the crumbs the bottom of a greased pan. Pat to smooth

5. Cover with apple filling
6. Cover filling with the remaining crumbs
7. Bake at 325 for 30-35 minutes

# APPLE CROSSWORD



(Key # 1 - 211663)

Across

- 4 Ideal for pies and sauces (2 words)
- 6 this variety needs a thickener when baked, it becomes very mushy
- 7 An all purpose apple
- 8 Ideal for eating raw because of its sweetness
- 9 A popular green apple

Down

- 1 An apple that originates from New Zealand
- 2 A sweet, thin-skinned hybrid
- 3 Most popular variety in the US (2 words)
- 4 This thin skin makes them ideal for young children
- 5 A cross between a McIntosh and a Red Delicious

