



## APPLE CRISP

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I like the combination of the oat crust with the crunchy walnuts. Use Granny Smith apples for maximum flavour contrast!

### DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Toss apples with lemon juice and water in a shallow 2 quart baking dish.
3. In a large bowl, combine flour, oats, sugar, nutmeg, and salt. Mix to blend thoroughly. Cut in the butter or margarine until mixture resembles coarse crumbs. Mix in walnuts. Crumble over apples to cover completely.
4. Bake for 40 to 45 minutes until top is lightly browned. Serve warm or at room temperature.

### INGREDIENTS:

5 cups thinly sliced apples  
2 tablespoons lemon juice  
¼ cup water  
½ cup all-purpose flour  
½ cup rolled oats  
½ cup packed brown sugar  
¾ teaspoon ground nutmeg  
1 pinch salt  
½ cup butter, softened  
1 cup coarsely chopped walnuts