

Voices in St. Augustine

By Jane R. Wood

Super Duper Apple Crisp Delight Recipe

Ingredients:

6 apples (Winesap, Granny Smith or McIntosh apples are best)

½ cup sugar

¼ teaspoon cloves

½ teaspoon cinnamon

2 teaspoons lemon juice

½ cup sugar

¾ cup flour

pinch of salt

6 tablespoons margarine

¼ cup chopped nuts (Bobby likes walnuts)

Directions:

Peel, core, and slice apples in a bowl. Add ½ cup sugar, cloves, cinnamon, and lemon juice. Mix lightly. Put in a greased 1½ quart casserole dish.

Blend remaining ½ cup sugar, flour, salt and margarine in a bowl to a crumbly consistency. Add nuts, and sprinkle mixture over apple mixture in casserole.

Bake at 350 degrees for 45 minutes.

Serve warm with vanilla ice cream or whipped topping. Enjoy!