

Apple Crisp

Topping:

2 cups (250 grams) flour

1 cup (80 grams) quick cooking oatmeal

1 cup (213 grams) brown sugar

1/2 teaspoon salt

3/4 cup (200 grams) butter or margarine, very soft

Filling:

6 medium sized baking apples- I like Granny Smith - peeled, cored and sliced thin

1 tablespoon lemon juice

2 tablespoons cornstarch

1/3 cup white sugar

2 teaspoons cinnamon

1/2 teaspoon nutmeg

Directions:

Preheat oven to 350 F/180 C.

Mix together in a medium bowl the flour, oatmeal, brown sugar and salt and combine that with the very soft butter/margarine till crumbly. Set aside.

In a separate bowl place the sliced apples and toss with the lemon juice and then the cornstarch, sugar and cinnamon and nutmeg. Place apples in a deep dish pie pan and evenly distribute the crumb mixture over the top. Bake 40-50 minutes or till top is browned and apples are completely soft (test with toothpick to judge apples' doneness). Cool on wire rack and serve with a big spoon.