

# **APPLE CRISP**

(serves 2)

## **INGREDIENTS AND QUANTITIES:**

2 small apples  
1 tsp. lemon juice  
1/2 cup rolled oats  
1/4 cup brown sugar  
1/4 cup flour  
2 tsp. cinnamon  
1/4 cup hard margarine (must be cold)  
Margarine to grease casserole dishes  
2 scoop of ice cream

## **EQUIPMENT & UTENSILS:**

Casserole dish or small square cake pan  
Mixing bowl  
Spatula  
Small, dry and liquid measures  
Vegetable peeler  
Paring knife  
Cutting board  
Wooden spoon

## **PROCEDURE:**

1. Preheat the oven to 400 F.
2. Lightly grease a small casserole dish (square cake pan) with margarine.
3. Wash and peel the apple. With a paring knife, cut into 1/4's. Remove the core.
4. Thinly slice the apple and place in the casserole dish or square cake pan.
5. Sprinkle the apples with lemon juice.
6. In a medium bowl, combine the rolled oats, brown sugar, flour and cinnamon. Stir well with a fork. Add margarine to the dry ingredients.
7. Using a pastry blender and a spatula, cut-in the margarine until the rolled oats mixture is pebbly. Sprinkle the topping evenly over the apples.
8. Bake 20–25 minutes or until the apples are tender when tested with a fork. (The juices from the apples should be bubbling).
9. ENJOY!