

APPLE CRISP FOR TWO

- 2 large tart apples, peeled and sliced**
- 1 tablespoon lemon juice**
- 2 tablespoons brown sugar**
- 2 tablespoons quick-cooking oats**
- 2 tablespoons butter or margarine, melted**
- Dash ground cinnamon**
- Whipped cream or vanilla ice cream, optional**

Place apples in an ungreased 2- or 3-cup baking dish; sprinkle with lemon juice. Combine brown sugar, oats, butter and cinnamon; sprinkle over apples. Cover and bake at 350° for 30 minutes. Uncover and bake 15 minutes longer or until apples are tender. Serve with whipped cream or ice cream if desired. **Yield:** 2 servings.



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DELICIOUS with ice cream or whipped topping, this dessert is always a welcome treat at our table. We especially like it served warm.

I make this often year-round, but it's even tastier in the fall with newly harvested apples.

—Patricia Gross
Etna Green, Indiana

