

Apple Crisp

Topping:

- 1 cup oats, quick or old-fashioned, uncooked
- ¼ cup brown sugar, firmly packed
- ¼ tsp. ground cinnamon
- ¼ cup (½ stick) margarine, melted

Filling:

- ¼ cup brown sugar, firmly packed
- 2 Tbsps. flour
- ¼ cup water
- ½ tsp. ground cinnamon
- 6 cups apples, pears or peaches, peeled and sliced

■ Prepare the topping first. Combine oats with brown sugar and cinnamon; add melted margarine and mix well. Set aside.

For filling, combine brown sugar with flour and cinnamon. Stir in water. Add fruit, tossing to coat.

Spoon mixture into an 8-inch square glass baking dish. Top with reserved oat mixture. Bake at 350° for 40-45 minutes or until fruit is tender.

Microwave Directions:

Prepare fruit filling as directed. Microcook at high for 6 minutes, stirring once. Top with the oat mixture. Microcook at high for 3-6 minutes or until tender.

Serve warm or at room temperature with vanilla ice cream, yogurt or whipped topping. ■



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Michael S. Lyman
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Witness my hand and official seal in the county and state last day of March, 1982.

Witness:

Robert J. [Signature]
Notary Public

