# Holiday Recipe

## APPLE CRISP

*Name of Dish*

## Ingredients

4 medium tart cooking apples (about 1 1/2 lb)3/4 cup packed brown sugar
1/2 cup Gold Medal™ All Purpose Flour
1/2 cup quick-cooking or old-fashioned oats
1/3 cup salted butter, softened
3/4 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg

## Directions

**Step 1**
Heat oven to 375°F. Grease bottom and sides of 8-inch square baking pan or glass baking dish (2-quart) with shortening.

**Step 2**
Wash and peel the apples with a vegetable peeler, if desired. Core and then cut apples lengthwise into 1/2-inch slices (about 4 cups total). Place apples in an even layer in baking pan.

**Step 3**
In medium bowl, mix the topping ingredients with a pastry blender or fork until resembles coarse crumbs. Sprinkle topping over apples.

**Step 4**
Bake about 30 minutes or until topping is golden brown and apples are tender when pierced with a fork. Serve warm with ice cream.

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