

Apple Crisp

From the Kitchen of: Greg Petrey

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| Filling | 1/4 Teaspoon Ground Clove |
| 10 Cups Granny Smith Apple,
Peeled | 1/2 Teaspoon Salt |
| -And Cored | Topping |
| 2 Tablespoon Lemon Juice | 2 Cups Brown Sugar |
| 3/4 Cup Sugar | 2 Cups Flour |
| 1/2 Cup Brown Sugar | 1 Cup Oatmeal |
| 1/3 Cup Flour | 1/2 Cup Chopped Walnuts
(Optional) |
| 2 Teaspoon Cinnamon | 1 Cup BUTter (melted) |
| 3/4 Teaspoon Nutmeg | |

Prepare Filling: In a large bowl, add apples and lemon juice; stir to coat apples. In a separate dish combine remaining filling ingredients and stir to mix. Pour dry ingredients over apples and stir until apples are well coated. Pour into 9x13 pan or large casserole dish.

Prepare Topping: In a separate bowl combine brown sugar, flour, oatmeal, and walnuts; stir to mix. Using a fork, mix in butter. Spread topping evenly over apples.

Bake: Bake using at 375 degrees for approximately 60 minutes.