

FALL HARVEST APPLE CRISP

By Dorothy Zehnder

1 ½ pounds sliced apples
2/3 cup sugar
1 teaspoon cinnamon
1 tablespoon flour

STREUSEL TOPPING

¾ cup flour
¼ cup oatmeal
½ cup firmly packed brown sugar
½ teaspoon cinnamon
½ cup butter or margarine, room temperature
¼ cup nuts or coconut (optional)

Mix apples, 2/3 cup sugar, 1 teaspoon cinnamon, and 1 Tablespoon flour together; pile into a 7 1/2x11 ½ inch baking dish.

For streusel topping, combine flour, brown sugar, oatmeal and cinnamon. Cut in butter until crumbly. Stir in nuts or coconut. Sprinkle over fruit and bake in a 350°F oven for 45 minutes.

****Note from Dorothy - This dish is great with any fruit and at any time of year! Just use the fruit that is in season at the time!*