

**DOROTHY'S APPLE CRISP**  
**By Dorothy Zehnder**

5 medium tart apples, peeled and sliced  
1¼ cups sugar (divided for 3 areas)  
¼ cup brown sugar, packed  
1¾ teaspoons cinnamon (divided)  
1 cup flour  
1 teaspoon baking powder  
½ teaspoon salt  
½ cup cold butter or margarine  
1 cup water

In a bowl mix together apples, 1/4 cup sugar, ¼ cup brown sugar and 1 teaspoon cinnamon. Pour into a greased 8x8-inch square baking dish, and spread out evenly.

In a bowl combine flour, baking powder, salt and 1 cup of sugar minus 2 Tablespoons. Cut in butter or margarine until crumbly. Sprinkle over apples, pressing down to smooth top. Slowly pour water over the top.

Mix 2 Tablespoons sugar and the remaining ¾ teaspoon cinnamon. Sprinkle very evenly over the top. Bake in a pre-heated 400°F oven for 40-45 minutes. Serve warm.

Yield: 9 servings

*\*\*\*Note from Dorothy – This is a nice treat any time of year, but I really enjoy making it during the fall season when apples are at their peak. Sometimes, I purposely plan to make it when my grandchildren are over as I have them help me peel and slice the apples. We then enjoy it together soon after it comes out of the oven when it is still warm.*