

Apple Crisp

INGREDIENTS

2 cups all-purpose flour	1 1/2 cups packed brown sugar
2 cups rolled oats	1 1/2 cups butter
1 teaspoon ground cinnamon	2 quarts peeled, cored and sliced apples
1/2 teaspoon ground nutmeg	

DIRECTIONS

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, combine the flour, oatmeal, cinnamon, nutmeg and brown sugar. Cut butter into mixture until crumbly. Take half of the mixture and pat it into the bottom of a 9x13 inch baking dish. Cover crumb mixture with apple slices, then sprinkle apple slices with remaining crumb mixture. Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes or until apples are tender.

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