

APPLE CRISP

"I am never exact with this recipe. It depends on how many children and adults help me peel the apples, etc. It always turns out delicious though." -- Jan Johnson

14 apples (peeled by the children)

1 C. brown sugar

½ C. white sugar

1 C. flour (or oats)

1 TBSP. cinnamon

1 TSP. nutmeg

2/3 C. butter (or margarine)

Put all the peeled and sliced apples into a 9x13 pan. Stir dry ingredients together and chop up the margarine into the dry mix. Pour this mixture over the apples to cover them. Bake at 350° for about 30 minutes (or until it is getting a bit bubbly and looks done).