

Apple Crisp

- 5-6 apples of your choice (I used Braeburn), sliced
- 2-4 Tablespoons of sugar (optional)
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup old-fashioned oats
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg (I like to grate the nut on the microplane!)
- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ cup pecans or walnuts (optional)

Heat oven to 375°F.

Butter a square baking pan. Pile in the apples and sprinkle with the granulated sugar, if desired.

Mix the flour, brown sugar, oats, cinnamon, and nutmeg in a medium bowl. Cut in the butter to make the mixture look crumbly. Mix in the nuts.

Spoon the flour mixture over the apples.

Bake for 30-35 minutes, until fruit is tender and the top is golden.

Serve with ice cream or whipped cream.

NOTE: Use any fruit you want ... about 5-6 cups total.

Bon Appétit!