

Apple Crisp

- 4** Bartlett's Apples, sliced (4 cups)
- 2/3** cup packed brown sugar
- 1/2** cup all purpose flour
- 1/2** cup quick cooking, or old-fashioned oats
- 1/3** cup butter or margarine, softened
- 3/4** teaspoon ground cinnamon
- 3/4** teaspoon ground nutmeg
- Cream or ice cream

1. Heat oven to 375F. Grease bottom and sides of square pan, 8x8x2 inches.
2. Arrange apples in pan. Mix remaining ingredients except cream. Sprinkle over apples.
3. Bake about 30 minutes or until topping is golden brown and apples are tender. Serve warm with cream.

Makes 6 servings. Calories: 295 per serving.

