

Apple Crisp – or blueberries too!

Ingredients:

4 cups peeled and sliced apples

$\frac{3}{4}$ cup brown sugar

$\frac{1}{2}$ cup flour

$\frac{1}{2}$ cup oats

$\frac{3}{4}$ tsp cinnamon

$\frac{3}{4}$ tsp nutmeg

$\frac{1}{3}$ cup margarine (softened)

(may need a little more to stick but some what a crumbly mixture)

Directions:

Spray bottom of a 8"x8"x2" glass pan. Place apples in bottom. Combine remaining ingredients. Sprinkle over apples. Bake at 375 for 30 minutes or until tender and topping is just browned. Cool or serve warm over vanilla ice cream.