

Apple Crisp

Pat Armstrong

Ingredients

4 cups peeled and sliced apples (Granny Smiths best)
½ cup water
1 tsp cinnamon
½ cup butter
1 cup sugar
¾ cup flour
1 cup heavy cream, whipped (for topping, optional)

Procedure

Turn apples into buttered casserole. Mix water and cinnamon thoroughly and pour over apples. Blend butter, sugar, and flour until crumbly. Sprinkle over apples. Bake at 375 degrees for 35-45 minutes or until top is golden and apples are done. Serve warm or room temperature topped with whipped cream. Serves 4-6.

Applesauce (Pat Armstrong's recipe)

Bag of Rome, Cortland, Empire apples (with the reddish skins available)
¾ cup sugar (about)
¾ cup water (about)

Core and slice apples. Cook until soft. Push through food mill. Add sugar, cinnamon, and nutmeg to taste.