



Serves up to 8

Use a 8" X 8" Make & Take® Square Baker w/Lid



Apple Crisp w/Fresh Apples

Ingredients:

- 5 peeled apples
- 1½ sticks of butter
- 1 cup chopped walnuts
- 1 cup brown sugar
- 1½ teaspoon cinnamon
- 1½ cups oatmeal
- 1¼ teaspoon nutmeg
- 1½ lemon
- ¼ teaspoon salt

Preparation:

1. Coat inside of 8" X 8" Make & Take® with butter.
2. Peel, core & thinly slice apples. Place in a bowl and squeeze the juice of half a lemon onto the apples. (This preserves the color of the apples). Add salt and mix.
3. Place coated apples in bottom of buttered 8" X 8" Make & Take®. Cut a ½ stick of butter into thin slices and place over apples.
4. In a large bowl combine the lemon zest, the juice from 1 lemon, brown Sugar, oatmeal, 1 stick of butter, walnuts, cinnamon & nutmeg. Mix together.
5. Spread the oatmeal mixture evenly over the butter & apples in your 8" X 8" Make & Take®.
6. Bake at 325° for 30 minutes with the lid on. Remove the lid and bake for an additional 15 minutes.