

## Apple Crisp

Makes 8 servings

4 cups sliced and peeled Granny Smith apples

¼ cup orange juice

1 cup sugar

¾ cup all-purpose flour

½ teaspoon cinnamon

¼ teaspoon nutmeg

Pinch salt

¼ cup butter, cubed

Ice cream (optional)

1. Preheat oven to 375°F. Butter a 9-inch glass pie plate. Arrange apples in prepared plate, mounding in center. Pour orange juice over apples.
2. Combine sugar, flour, cinnamon, nutmeg and salt in large bowl; stir to blend. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs. Sprinkle over apples.
3. Bake 45 to 55 minutes or until topping is browned and apples are tender. Top with ice cream, if desired.

*Courtesy: Joella Morris*