

Favorite Recipes from The Village at Shrewsbury Residents

Apple Crisp

From the Kitchen of Caroline Noble



Ingredients

- 5 large Golden Delicious apples
- 1/3 cup water
- Cinnamon to taste
- 3/4 sugar
- 1/2 cup flour
- 6 Tbsp butter or margarine (softened to room temperature)



Directions

1. Place flour, sugar, and butter in medium bowl and mix with pastry blender until it's like meal. Set aside.
2. Peel, core, and slice apples. Place apples in a 7x11 baking dish (2.2qt.) or a casserole dish. Add water. Sprinkle desired amount of cinnamon onto apples and mix.
3. Top apples with blended mixture. Bake at 350° for one hour and 20 minutes or up to 90 minutes (depending on oven).