

Apple Crisp

Serves: 6

Ingredients:

4 fresh apples
1¼ cup all-purpose flour
1 cup sugar
½ teaspoon salt
2 tablespoons cinnamon
½ cup soft butter or margarine
Whipped cream

Directions:

1. Wash and peel apples.
2. Slice apples and transfer to 8x8-inch baking pan; set aside.
3. Sift flour together with sugar, salt and cinnamon in medium bowl.
4. Cut in butter with fork until mixture coarsens.
5. Sprinkle flour mixture evenly over apples.
6. Place pan on 1-inch rack.
7. Bake at 350°F for 30 minutes.
8. Serve warm with whipped cream.

Tip: If apples aren't in season, you can use virtually any other fruit instead.