

## Apple Crisp

- 5 # Apples, peeled, cored, sliced (Pears are great too!)
- 1 ½ C. Brown Sugar
- ½ C. Apple Butter
- 1 tsp. Salt
- 1 ½ Tbs. Ground Cinnamon
- 2 tsp. Ground Cardamom

### **Oatmeal Topping** (see below)

I have an old fashioned corer/peeler/slicer that work great. It has easily given me one of the best returns on investment of all my kitchen toys. If you use it once a year it will make you endlessly happy by turning a one hour task into a five minute job.

1. Toss apples with sugar, apple butter, salt, cinnamon, and cardamom. Taste to adjust sugar (apple varieties vary widely in sweetness).
2. Place apples into ovenproof container. Pack well but do not smash. Top generously with topping.
3. Bake at 350° until hot and bubbly.

### **Oatmeal Topping**

- ½ # Butter (2 sticks)
- 1 1/3 C. Brown Sugar
- 1 tsp. Cinnamon, ground
- 3 ½ C. Oatmeal

1. Cream butter and sugar until mixed.
2. Add remaining ingredients and mix until well combined.
3. Spread out on sheet pan and bake at 350° until lightly browned.