

June's Apple Crisp

Ingredients:

5 tart apples, such as Granny Smith, peeled, cored, and thinly sliced
1 ½ tbl. fresh lemon juice
1 cup all-purpose flour
1 cup sugar
1 ½ tsp. ground cinnamon
½ tsp. salt
½ cup (1 stick) unsalted butter, cold, cut into pieces

Directions:

Preheat oven to 350°. Grease an 8 inch cake pan.

Place a layer of apple slices in the pan and sprinkle with some of the lemon juice. Repeat the layers until all the apples are in the pan. Lightly press down on the apples to even them.

Process the flour, sugar, cinnamon, and salt in a food processor fitted with a steel blade just to combine. Add the butter and process, using repeated pulses, until the mixture resembles coarse meal.

Press the crumb mixture evenly over the apples, making sure the edges are well sealed.

Bake until the top is golden and the apples are tender, about 1 hour. Serve warm with ice cream.

~ Credit: Silver Palate Good Times