

Honey Apple Crisp

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4 1/2 cups apples, sliced
4 tablespoons sugar
1 tablespoon lemon juice
1/2 cup honey
1/2 cup flour
1/4 cup brown sugar
1/4 cup butter
1/4 cup nuts, chopped

Preheat the oven to 375 degrees.

Pare, core and slice the apples. Place into a buttered 9x13-inch baking dish. Sprinkle with the sugar and lemon juice. Top with honey.

In a bowl, mix together the flour, brown sugar and butter until crumbly. Add the nuts. Sprinkle evenly over the apples.

Bake for 35 minutes or until the apples are tender and the crust is crisp and brown.

Serve with the whipped cream or ice cream.

Per Serving (excluding unknown items): 1995 Calories; 68g Fat (29.3% calories from fat); 14g Protein; 357g Carbohydrate; 19g Dietary Fiber; 124mg Cholesterol; 495mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1/2 Lean Meat; 5 Fruit; 12 1/2 Fat; 15 Other Carbohydrates.