

Apple or Rhubarb Crisp

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1/2 cup flour
1/3 cup butter or margarine
1 cup brown sugar
1/8 teaspoon salt
2 or 3 cups apple or
rhubarb, diced
1/4 to 1/2 cup sugar
few drops lemon juice*

Preheat the oven to 400 degrees.

Place the fruit (apple or rhubarb) in a baking dish.

In a bowl, mix the flour, butter, sugar and salt. Sprinkle over the top of the rhubarb.

Bake until the apples are done and the topping is nicely browned.

Per Serving (excluding unknown items): 1503 Calories; 61g Fat (35.9% calories from fat); 7g Protein; 239g Carbohydrate; 2g Dietary Fiber; 164mg Cholesterol; 932mg Sodium. Exchanges: 3 Grain(Starch); 12 Fat; 12 1/2 Other Carbohydrates.