

Apple and Raisin Crisp

Ingredients:

Topping

1 1/4 cups old-fashioned oats
1 cup plus 2 T firmly packed brown sugar
3/4 cup all purpose flour
1/2 tsp ground cinnamon
1/4 tsp salt
3/4 cup (1 1/2 sticks) unsalted butter, room temperature
3/4 cup walnuts, chopped

Filling

4 lbs. Granny Smith apples, peeled, cored, sliced
1 1/2 cups golden or brown raisins
1/2 sugar
1 T fresh lemon juice
1 T all purpose flour
3/4 tsp ground cinnamon

Vanilla Ice Cream

Directions:

Preheat oven to 375 degrees. Butter 9 x 13 1/2" glass baking dish.

For topping: Mix old-fashioned oats, brown sugar, all purpose flour, ground cinnamon and salt in a large bowl. Mix well to blend.

For filling: Combine sliced apples, raisins, sugar, fresh lemon juice, flour and ground cinnamon in large bowl. Mix well to blend. Transfer apple-raisin filling to prepared dish. Spread topping over. Bake until topping is golden brown, and 55 minutes. Serve crisp warm with scoops of vanilla ice cream.

Serves 8-10