

## Apple Crisp

Serves 12

- 1 kg peeled, cored, sliced apples or ripe pears
- ½ tsp cinnamon, or more to taste
- 150 g brown sugar
- 75 g butter
- 40 g oats
- 63 g walnuts or pecans
- 60 g flour
- ¼ tsp salt
- Lemon juice to preserve apples



1. Preheat oven to **190°C**
2. Toss **fruit** with half the **cinnamon** and **lemon juice** and spread in a lightly buttered 20-cm square or 23-cm round baking pan.
3. Combine remaining **cinnamon** and **sugar** in container of food processor with **butter, oats, nuts** and **flour**; pulse a few times, just until ingredients are combined (Do not purée). To mix ingredients by hand, soften butter slightly, toss together dry ingredients and work butter in with fingertips, a pastry blender or a fork.
4. Spread topping over **apples** and **bake about 30-40 (maybe 50-60 minutes, depends of apples)\*** minutes until topping is browned and apples are tender. Serve hot, warm or at room temperature.

(Takes longer than suggested baking time for most types of apples. Cover with foil and continue to bake until apples are tender...or precook apples until tender)