

Miller Family Apple Crisp



4 cups tart apples, peeled and sliced
¾ cup pack brown sugar
½ cup flour
½ cup oats
¾ tablespoon cinnamon
¾ tablespoon ground nutmeg
⅓ cup margarine, softened

Arrange sliced apple slices in a greased square 8" x 8" x 2" pan.

Mix remaining ingredients; sprinkle over apples.

Bake at 375° about 30 minutes, until apples are tender and topping is golden brown.

Serve warm, with cream or ice cream if desired. Makes 6 servings.

Recipe submitted by
Mark Miller
President



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