

Apple Crisp

Servings: 8 @ 4 Points

Preparation Time: 15 min

Cooking Time: 75 min

4 large apple(s), peeled, cored, cut into 1/8-inch slices (6 cups sliced apples)

2 tsp fresh lemon juice

3/4 cup(s) packed light brown sugar, divided

2 Tbsp Minute Tapioca, or other brand

1 tsp ground cinnamon

1/4 tsp ground nutmeg, or freshly grated nutmeg (fresh preferred)

1/2 cup(s) all-purpose flour

4 Tbsp butter, melted

Instructions

Preheat oven to 400°F. Place rack in bottom third to middle of oven.

In a large bowl, toss together apple slices, lemon juice, 1/4 cup sugar, tapioca, cinnamon and nutmeg; let stand for about 30 minutes.

Spoon apple mixture into an ungreased 9-inch square baking dish, or glass or ceramic pie plate; cover loosely with aluminum foil and bake for 30 minutes.

Meanwhile, to make topping, in a small bowl, combine flour with remaining 1/2 cup of sugar; mix until completely blended. Add melted butter; work in thoroughly with fingertips.

After pie has baked for 30 minutes, remove from oven and discard foil. Sprinkle topping over apples and bake, uncovered, until apples bubble and topping turns golden, about 35 to 45 minutes. Cool at least 2 hours before serving. Slice into 8 pieces and serve. Yields 1 slice per serving.