

SCHÄR

APPLE CRISP

Ingredients: 6 large apples; skinned, sliced thin, $\frac{3}{4}$ cup sugar, 1 teaspoon cinamon, $\frac{1}{2}$ tsp nutmeg, $\frac{1}{4}$ cup corn stach

Ingredients for the topping: 1 cup crushed **Schar shortbread cookies**, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ teaspoon cinnamon

Preparation: Heat oven to 350 degrees. Prepare apples. Wash, skin, remove core, cut into thin slices. Place in large bowl. Combine corn starch, spices and sugar together. Add to apples, mix well. Place apple mixture into 8 inch baking dish. Make topping: Crush cookies, add cinnamon. Mix butter with sugar, combine with cookies, mix until resembles coarse meal. Place topping mixture on top of apples. Bake for 40 minutes or until apples bubble in 350 degree oven.