



## Apple Crisp

Makes 12 servings

### Ingredients:

3 lbs (8 cups)	Apples, peeled, cored, sliced
2 tbsp	Lemon juice
½ cup	Brown sugar, packed
½ tsp	Cinnamon
½ tsp	Nutmeg
1/3 cup	Granulated sugar
¼ cup	Cornstarch
1 can	<i>Maddy's Homestyle Sugar Cookie Mix*</i>
8 tbsp	margarine (dairy free)



### Preparation:

1. Combine *Maddy's Homestyle Sugar Cookie Mix* and margarine. Blend until mixture resembles coarse crumbs. Set aside.
2. Combine sliced apples, lemon juice, brown sugar, cinnamon, nutmeg, sugar, and cornstarch in a large bowl. Stir.
3. Place apple mixture in a greased 9"x12" pan.
4. Spoon cookie mixture evenly over top of apples.
5. Bake at 375°F for 35 to 45 minutes or until apples are tender and topping is lightly browned.

## Nutritional Information

Serving size	Calories	Protein, g	Phenylalanine, mg
Per Serving	305	0.2	7

\*Applied Nutrition