***Apple Crisp (for 4)***

* 1. apples

60 mL sugar

*Topping:*

100 mL brown sugar

4 mL cinnamon

100 mL flour

100 mL oatmeal

125 mL margarine

1. Preheat oven to 375 F.
2. Lightly grease baking dish with vegetable spray.
3. Topping: in a bowl combine brown sugar, cinnamon, flour and oatmeal. Using a pastry blender cut in margarine.
4. Wash, peel, core and slice apples into wedges. Place apples in baking dish and add sugar.
5. Sprinkle with topping. Bake for 15 – 20 minutes. Serve warm.