

## Mary Merritt's Apple Crisp

### INGREDIENTS

For the filling:

8 tart apples, peeled, cored, & sliced  
1 tsp lemon rind  
1 tsp lemon juice  
½ cup + 1 tb sugar  
¼ tsp ground cinnamon  
¼ tsp ground nutmeg  
Butter to coat a casserole dish  
1 tb wheatgerm  
2 tb flour

For the topping:

2/3 cup quick oats  
½ cup brown sugar  
5 tb cold salted butter  
¼ tsp cinnamon  
¼ tsp nutmeg  
½ cup chopped walnuts  
½ cup chopped dates or raisins (optional)

### METHOD

1. Preheat oven to 350 degrees F.
2. Grease a 7 x 11 or 8 x 8 inch casserole dish with butter.
3. Mix the wheatgerm, flour, and 1 tb of sugar. Coat the greased casserole dish evenly with the mixture.
4. Peel, core, & slice the apples. We used a mix of Granny Smith and Cortland apples.
5. Add the lemon juice, rind, 1 tb flour, ½ cup sugar, cinnamon, and nutmeg. Mix well.
6. Pour apple mixture evenly into the coated casserole dish. Set aside.
7. For the topping, mix the oats, brown sugar, cinnamon, nutmeg, walnuts, and dates (if you are using them) in a large bowl.
8. Cut the cold butter into pats. Rub the dry topping ingredients into the cold butter until you have a crumbled mixture. Try avoiding too many large clumps. You can also do this with a pastry blender. If the butter is no longer cold put the entire mixture into the refrigerator for 10 minutes to chill.
9. Pour the crumb mixture evenly over the top of the apple mixture.
10. Bake in the center of the oven for 45 minutes or until the top is golden brown.
11. Remove from oven and let sit for 10-15 minutes. Serve warm with a scoop of ice cream.