

# Apple Crisp

## Serves

Serves 6-8

## Ingredients

2 1/2 pounds of apples or 3 medium size apples  
1/4 cup raisins (OPTIONAL)  
1/4 cup chopped walnuts (OPTIONAL)  
1 TSP lemon zest  
2 TSP lemon juice  
1/4 cup granulated sugar

## For the Topping:

3/4 cup flour  
3/4 cup light brown sugar  
1/2 TSP ground cinnamon  
1/4 TSP ground nutmeg  
1/4 TSP salt  
1/2 cup oatmeal  
1/2 cup chilled unsalted butter cut into small chunks

## Preparation Instructions

Preheat oven to 375 degrees F. Lightly butter an 8-inch square baking dish. Peel, core, and thinly slice apples. Combine with the zest, juice and sugar. Pour Mixture into the dish.

To make topping, combine all topping ingredients in a food processor. On low speed, mix until crumbly and the butter is about the size of small peas. Scatter evenly over the apples. Bake for about 40 minutes or until the top is brown and the apples start to bubble.

SERVE WITH VANILLA GELATO!