

Apple (Not Too) Crisp

Fall, Winter, Spring, Summer: enjoy the tang of an apple without the crunch. The fine crumb topping on this tender cinnamon-y dessert will stay soft if you cover the baking dish with foil as soon as it comes out of the oven.

4 cups (about 8 large apples)

Peeled, coarsely sliced

(Macintosh and Rome apples work best)

Avoid Delicious Apples

¼ cup water

1 teaspoon cinnamon

¾ cup sugar

¾ cup all-purpose flour

¼ cup margarine, chopped into small bits

Preheat oven to 350 degrees. Bake for 35 to 40 minutes.

In a 9 x 13” pan, or a 2-quart casserole, spread the sliced apples. Sprinkle with the water and cinnamon.

In a small bowl, combine flour, sugar and margarine with a pastry cutter or fork, until mixture becomes fine crumbs. Sprinkle crumb topping over apples. Bake at 350 degrees for 35 to 40 minutes, depending on how dark you like the crumbs.

Cover with foil while warm to soften the topping. Makes eight servings.

Goes well with a scoop of vanilla ice cream on top.

From “The Braces Cookbook: Recipes You and Your Orthodontist Will Love” by Pamela and Brenda Waterman. www.bracescookbook.com