

APPLE CRISP

Cookery Principle: Fruit Cookery
Microwaving

Ingredients:

65 ml brown sugar

65 ml flour

45 ml oatmeal

5 ml cinnamon

30 ml margarine

2 apples, peeled, cored, & thinly sliced

10 ml lemon juice

Equipment:

small measures

rubber spatula

pastry blender

casserole dish

paring knife

cooling rack

wax paper (for greasing)

paper towel

dry measures

metal spatula

wooden spoon

chopping board

peeler

oven mitts

large bowl

fork

Method:

1. Grease the casserole dish with shortening.
2. Mix together in large bowl - brown sugar, flour, oatmeal, cinnamon. Stir with wooden spoon.
3. "Cut in" margarine with pastry blender until resembles little crumbs.
4. Wash, dry, peel, and core the apples; peeling over paper towel. Cut apple into quarters and slice up each piece. Put lemon juice over apple pieces in casserole dish. Mix up to coat apple.
5. Pour the topping over the apple slices.
6. Place lid on casserole dish and put in microwave. Set timer for 4 minutes on high.
7. Let sit for 5 minutes before serving.
(Apples should be soft when poked with a fork.)
8. Enjoy with ice cream!

