



Another delicious recipe from  
*Tanya's Kitchen*

## Apple Crisp

### Ingredients

- 4 granny smith apples
- 1 teaspoon ground cinnamon
- 1/2 stick of butter
- 1/2 cup white sugar
- 1/2 cup light brown sugar
- 1 pint heavy cream
- 1 cup all purpose flour

### Directions

- Peel, core and slice the apples
- Put the apple slices in a bowl and sprinkle with enough white sugar and cinnamon to coat all the slices
- Put the coated apple slices into individual baking dishes

*Now we'll make the crumble*

- Mix 1 cup of flour, 1/2 cup of white sugar, 1/2 cup of brown sugar, and half a stick of butter
- Mix together until it has an oatmeal-like texture
- Spoon the crumble on top of the apple slices
- Bake at 350 degrees for 35 to 40 minutes or until the tops are golden brown
- You can find all these ingredients at all your Foster's Food Fair IGA stores