

OLD-FASHIONED APPLE CRISP

Serves 10

Ingredients

- 5 pounds McIntosh or Macoun apples
- Grated zest of 1 orange
- Grated zest of 1 lemon
- 2 tablespoons freshly squeezed orange juice
- 2 tablespoons freshly squeezed lemon juice
- 1/2 cup sugar
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg

Topping:

- 1 1/2 cups flour
- 3/4 cup sugar
- 3/4 cup light brown sugar, packed
- 1/2 teaspoon salt
- 1 cup oatmeal
- 1/2 pound cold unsalted butter, diced

Directions

Preheat oven to 350 degrees.

Butter a 9 by 14 by 2-inch oval baking dish. Peel, core, and cut apples into large wedges. Combine the apples with zests, juices, sugar, and spices. Pour into prepared baking dish.

To make the topping, combine the flour, sugars, salt, oatmeal, and cold butter in an electric mixer fitted with the paddle attachment. Mix on low speed until the mixture is crumbly and the butter is the size of peas. Scatter evenly over the apples.

Place the baking dish on a sheet pan and bake for 1 hour until the top is brown and the apples are bubbly. Serve warm with scoops of vanilla ice cream.

Lula