

Apple Crisp

8 baking apples

$\frac{3}{4}$ cup flour

1 cup brown sugar

$\frac{1}{2}$ cup butter

1 tsp. cinnamon

$\frac{1}{2}$ cup water

Wash, pare, quarter and core apples. Cut each quarter length wise into 3 or 4 slices. Put sliced apples in bottom of buttered baking dish. Add water. Combine sugar, cinnamon and flour, rub butter into mixture to make crumbs. Spread crumbs over top apples, patting them down evenly. Bake 375° for approximately 40 minutes, leave uncovered.