

Adirondack Apple Crisp

Submitted by Stanley March

10 wild local apples

¾ to 1 cup brown sugar

¼ tsp. ground cloves

½ tsp. ground cinnamon

½ cup chopped nuts

2 tsp. lemon juice (fresh)

¾ cup sifted flour

1/8 tsp. salt

6 tablespoon butter

whipped cream or ice cream

Preheat oven to 350 degrees.

Peel, core and slice the apples into large bowl. Add ½ cup of the sugar, spices and lemon juice. Mix lightly and pour into a buttered 1 ½ quart casserole dish

Blend the remaining sugar flour, salt and butter to a crumbly consistency. Add the nuts and sprinkle over the apple mixture. Bake 45 minutes or until apples are tender and crust nicely brown. Serve with whipped cream or ice cream.