

Submitted by: Barbara Gallagher

Recipe Name:

Apple Crisp

Ingredients:

6-7 Granny Smith Apples peeled and sliced

2 Cups sifted flour

2 Cups white sugar

2 Teaspoons baking powder

1 Teaspoon salt

1 Teaspoon cinnamon

2 Eggs beaten

2 Sticks of butter melted & cooled

Directions:

- Peel 6-7 apples, slice and mix with 1 teaspoon each of salt and cinnamon
 - Blend together:
 - 2 cups sifted flour
 - 2 cups sugar
 - 2 teaspoons baking powder
 - Beat 2 eggs together with fork
 - Add eggs to dry mixture
 - Mix with hands to form crumbs
 - Spread apples in bottom of pan (13 x 9)
 - Sprinkle crumb mixture over apples
 - Melt 2 sticks of butter and pour over crumb mixture
- Bake at 350 degrees for 45-60 minutes until browned

Sprinkle cooled cake with confectioners' sugar