



WORLD OF FLAVORS CORTLAND APPLE CRISP



“Because Family Matters”

Chef Marc Ruggio, Director of Food Services, Cortland Place, Greenville, RI

Ingredients:

4 Cortland Apples, Sliced
½ Cup All-Purpose Flour
½ Cup Quick-Cooking or Old-Fashioned Oats
½ Cup Butter or Margarine, Softened
3 tbs. brown sugar
3 tbs. white sugar
1 tsp. lemon juice
¼ Teaspoon Ground Cinnamon
¼ Teaspoon Ground Nutmeg
¼ Teaspoon Grade A or B Pure Maple Syrup
Vermont Cheddar Cheese

Method:

Heat oven to 375 degrees F. Grease bottom and sides of 8-inch square pan with shortening. Spread apples in pan. In medium bowl, stir remaining ingredients except cream until well mixed; sprinkle over apples. Bake about 30 minutes or until topping is golden brown and apples are tender when pierced with a fork. Serve warm with Vermont Cheddar Cheese.

Prep Time: 20 minutes
Total Time: 50 minutes
Makes: 6 servings

For more apple recipes – www.cortlandplace.com – Cortland Place, providing independent and assisted living, Alzheimer's, dementia and skilled nursing care.

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