



Effie's Apple Crisp serves 4-6

Let Effie help you make your baking easier. Simply open a package of our Oatcakes to make a unique crisp topping for this classic dessert.

Ingredients:

Topping:
1 pkg. Effie's Oatcakes

Filling:
1½ # (5-6 each) Apples *
½ cup granulated sugar
½ tsp cinnamon
pinch salt
1 tsp lemon juice
1 Tbl butter cut into pieces

* Use firm varieties such as Braeburn, Pink Lady, or Granny Smith

Directions:

Pre-heat your oven to 350 degrees.
Lightly butter a 2 quart baking dish.
Break the Oatcakes into the bowl of a food processor and pulse into an even mealy crumb. Set aside. Peel and core the apples. Cut into 1 inch pieces and place in a bowl with the sugar, cinnamon, salt and lemon juice. Toss until evenly coated. Taste and adjust the sweetness or tartness to your liking. Transfer the apples to the buttered baking dish and dot the apples with the butter pieces. Evenly sprinkle Oatcake crisp topping over the apple mixture. Bake for 35 minutes or until the apples are bubbling and soft. Serve warm with your favorite ice cream or whipped cream.

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