

APPLE RASPBERRY CRISP

Ingredients:

4 large apples
3 teaspoons lemon juice
1 cup flour
3/4 cup brown sugar
2 cups fresh raspberries
1 teaspoon grated lemon rind
1/2 teaspoon salt
5 tablespoons butter

Directions:

Peel and slice apples into a 9x9 inch baking pan. Spread berries over apples; sprinkle fruits with lemon juice and grated rind. Combine flour, brown sugar, salt and butter. Stir half of flour mixture into fruit; pour remaining flour on top. Bake at 400 degrees, 35-40 minutes or until apples are done. Serve with cream or ice cream.

This recipe provided by Bush-N-Vine Farm.
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