

Simple Apple Crisp Recipe

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ORIGINAL RECIPE	ADAPTED REAL FOOD RECIPE
2 ½ cups apples (peeled, cored, & sliced)	2 ½ cups apples (peeled, cored, & sliced)
1 cup all-purpose flour	1 cup whole wheat pastry flour
1 cup white sugar	1 cup sucanat*
½ tsp cinnamon	½ tsp cinnamon
¼ tsp salt	¼ tsp sea salt
½ cup margarine, softened	½ cup butter, softened

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8-inch square baking dish.
2. Arrange apple slices evenly in prepared baking dish. Sift flour, sugar, cinnamon, and salt in a bowl. Cut in butter until course; sprinkle over apples.
3. Bake in preheated oven until topping is golden, 40 to 45 minutes. Cool slightly before serving.

* You can also try cutting the sweetener amount in half. It will still be plenty sweet enough!