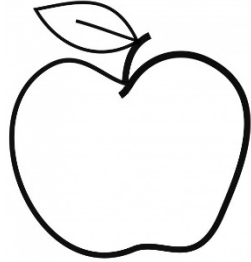


Apple Crumble

7 MEDIUM APPLES (GRANNY SMITH, WINESAP APPLES,
OR GOLDEN DELICIOUS), PEELED AND CHOPPED
1 TBSP. BROWN SUGAR
1 TBSP. ALL-PURPOSE FLOUR
JUICE OF FRESH LEMON



Place above ingredients into bowl
and toss well.

For crumble:

1/2 CUP BROWN SUGAR
2/3 CUP ALL-PURPOSE FLOUR (WHITE-LILY)
4 TBSP. SALTED BUTTER SLICED THIN
1 CUP OLD FASHIONED OATS
3/4 TSP. CINNAMON
1/2 CUP FINELY CHOPPED PECANS

Place sugar, flour, and butter in a bowl. Use a blending fork,
and blend until it is crumbly. Add oats, cinnamon, and
pecans and mix well.

Bake:

Preheat oven to 350 degrees. In a well-greased 2-3 qt.
baking dish, place apples and top with crumble. Bake for 45
minutes. Apples should be soft. Some apples soften faster
so check after 30 minutes.