

Apples 2 MORE WAYS

EASY APPLE CRISP

SERVINGS: 6-8

PREP TIME: 10 MIN

COOK TIME: 35 MIN

Ingredients

2 1/2 c Apples, peeled & sliced (about 4-5 apples)
3/4 c Old Fashioned/Large flake oats
1/2 c brown sugar
1/4 c white sugar
1/2 c flour
1 1/2 tsp cinnamon
pinch of salt
1/2 c butter

Directions

1. Preheat oven to 375
2. Place sliced apples in baking dish
3. In a small bowl mix the oats, sugars, flour, cinnamon & salt.
4. Cut in the butter with a fork or pastry blender until the mixture resembles bread crumbs.
5. Sprinkle mixture over apples, and bake for 35 minutes or until apples are tender.



SIMPLE APPLE GALETTE

SERVINGS: 4-6

PREP TIME: 15 MIN

COOK TIME: 40 MIN

Ingredients

1 sheet of frozen puff pastry thawed
3-4 apples, peeled & sliced
1 Tbsp lemon juice
1/2 c brown sugar
1 1/2 tsp cinnamon
2 Tbsp cornstarch
1 egg beaten or 1 Tbsp milk

Directions

1. Preheat oven to 400 degrees & lay puff pastry on a baking sheet
2. Toss apples in lemon juice
3. In a small bowl mix sugar, cinnamon & cornstarch, and sprinkle over apples until coated
4. Lay sliced apples in the middle of the puff pastry and fold the sides of the pastry up and over, without fully covering the fruit
5. Brush the edge with the beaten egg or milk & bake for 25 minutes until pastry is browned