

Apple Recipes

JUNE'S APPLE CRISP

Adapted from Silver Palate Good Times Cookbook

350 oven-greased 8" cake pan

5 Windy Hill Farm apples, peeled, cored and thinly sliced

1 ½ Tbsp fresh lemon juice

1 cup flour

1 cup sugar

1 ½ tsp cinnamon

½ tsp salt

½ cup unsalted butter, cold, cut into pieces

Place a layer of apple slices in prepared pan and sprinkle with some of the lemon juice. Repeat layers until all apples are in pan. Lightly press down on apples to even them.

Process flour, sugar, cinnamon and salt in a food processor fitted with a steel blade just to combine. Add the butter and process, using repeated pulses, until mixture resembles coarse meal. Press crumb mixture evenly over apples, making sure edges are well sealed.

Bake until the top is golden and apples are tender about 1 hour. Serve warm with ice cream. Makes 6 portions.