

Apple Crisp

12 baking apples, sliced (14 cups)

¼ cup maple syrup

¼ cup honey

2 T lemon juice

4 tsp. Lemon juice

1 T cinnamon

¼ tsp powdered ginger

1/8 tsp each of nutmeg, ground cardamom,
and gd. Cloves

¼ cup butter

Topping:

3 cups rolled oats

3 cups whole wheat pastry flour

2 tsp. Cinnamon

1/8 tsp. Each of powdered ginger, nutmeg,
gd. Cardamom, and gd. Cloves

1 cup butter, chilled

½ cup maple syrup

2 tsp. Vanilla extract

Peel, core and slice apples. Mix them with other ingredients except butter. Spread apples in oiled pan, making sure to spread them up into corners. Dot apples with butter.

Prepare topping:

Mix dry ingredients together. Break butter into dry mix in pea-sized pieces. Mix syrup and vanilla together and stir into dry mix.

Now cover apples with topping and bake for 1 to 1 ½ hours in a 350 degree oven, until apples are soft and mushy and topping is lightly browned. Serve hot or cold. 12 servings.