

Dutch Oven Apple Crisp

Ingredients

5 lbs. baking apples
2 Tbsp. flour
1 cup sugar
2 sticks margarine
pinch of salt
2 cups sifted flour
2 Tbsp. cinnamon
2 cups brown sugar
2 Tbsp. nutmeg

Method

Peel apples and cut in slices.

Mix apples, sugar, salt, cinnamon, nutmeg and 2 tbsp. flour in Dutch oven.

Combine margarine, flour and brown sugar mashing until crumbly.

Sprinkle this mixture over apple mixture.

Bake 35-45 minutes with coals in Dutch oven, or bake 30-40 minutes in 350 F oven.

Source: -- (Servings: --)
