



**Nova Scotia
Apples**
Pick An Original



Apple Crisp

- 1 1/4 cups flour
- 3/4 cup brown sugar
- 1/2 cup butter
- 1/2 cup walnuts (optional)
- 5 medium Nova Scotia apples
- 1/4 cup white sugar
- cinnamon to taste (optional)
- nutmeg to taste (optional)

Peel, core and slice apples. Put in a greased 9 x 9 inch baking dish. Sprinkle with white sugar. Mix flour, brown sugar and butter together and spread over apples. Sprinkle on apples. This should make a thick layer. Sprinkle with chopped walnuts. Bake in 450 degree preheated oven for about 40 minutes, or until apples are soft. Serve plain or with whipped or ice cream.

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