



**Nova Scotia
Apples**
Pick An Original



Maple Apple Crisp

- 4 - 5 medium Nova Scotia Apples, peeled and sliced
- 1/2 cup maple syrup
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1 tbsp cornstarch

Topping

- 1/2 cup butter or margarine
- 1 cup brown sugar
- 1 1/2 cups flour
- 1/2 tsp almond flavouring

Preheat oven to 375 degrees F. Mix apple slices with spices and maple syrup, and arrange in greased 8" square pan. Dust with cornstarch. Mix butter, flour, sugar and almond flavouring until mixture resembles coarse bread crumbs. Spread topping over apples, bake until topping is nicely browned, about 25-30 minutes. Cool slightly, sprinkle with icing sugar and serve with ice cream or whipped cream. Makes 6 - 8 servings.

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