

APPLE/BLUEBERRY CRISP

Oven Temp: 375

Time: 20-25 mins

Topping

30 mL margarine
60 mL brown sugar
60 mL rolled oats
25 mL flour
1 mL cinnamon

Filling:

1 ½ apples
10 mL lemon juice
25 mL flour
15 mL sugar
2 mL cinnamon
80 mL blueberries

METHOD:

1. Center oven racks. Preheat oven to 375°F.
2. Grease a small casserole dish.
3. To make the topping place the small square of margarine in a small bowl. Cut into 4 pieces.
4. Add brown sugar, flour, oats and cinnamon.
5. Blend ingredients with a pastry blender.
6. Peel the apples. Cut each apple in half from the top. Take out the core and ends using the melon baller. Give the other pair in your group the one extra half.
7. Lay the apple halves flat side down on the cutting board and slice them thinly and evenly. (be sure to hold your hand in "the claw" position when slicing the apple.
8. Place the apples into a medium bowl and sprinkle with lemon juice. In a custard cup mix together the cinnamon, sugar and flour. Toss to evenly coat the apple.
9. Put this mixture into the casserole dish and cook for 2 minutes in the microwave.
10. Sprinkle blueberries on top then sprinkle on the topping mixture over the fruit.
11. Bake 25 - 30 minutes or until brown and bubbly.