

## MAPLE-WALNUT APPLE CRISP

### INGREDIENTS

1/3 cup all-purpose flour  
1/2 cup packed light brown sugar  
1/3 cup old-fashioned oats (do not use instant)  
1/4 teaspoon ground cinnamon  
1/4 cup chilled butter or stick margarine, cut into small pieces  
3 tablespoons chopped walnuts  
7 cups baking apples, peeled and sliced (I used Pink Lady)  
1/4 cup maple syrup  
1/2 teaspoon ground cinnamon

### DIRECTIONS

Preheat oven to 375F.

Combine flour, sugar, oats, and 1/4 teaspoon cinnamon in a medium bowl; cut in butter with a pastry blender or 2 knives (or with your hands) until mixture is crumbly. Stir in walnuts. Combine apple and remaining ingredients in a large bowl; toss well. Spoon apple mixture into an 8-inch square baking dish or 1 1/2-quart casserole. Sprinkle with crumb mixture. Bake at 375F for 45 minutes or until golden brown. Serve warm, with or without ice cream.