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Apple Crisp

Ingredients:

- 5 pounds 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

Instructions:

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 the apple mixture. Bake 35-45 minutes in a campfire coal bed with about four inches of coals underneath; also shovel some coals on top for even heat.