

Chef Nick & Maryland Wanck's

# APPLE CRISP



## INGREDIENTS

- 3/4 cup sugar
- 2 Tablespoons flour
- 1/2 to 1 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/4 teaspoon salt
- 6 to 7 cups sliced peeled apples (about 2 1/2 lbs., a mixture of Jonagold, Granny Smith, Northern Spy, Rome, Jonathan, Golden Delicious, and Ida Red)

## DIRECTIONS

1. Combine together sugar, flour, cinnamon, nutmeg & salt and lightly mix through the apples.
2. Pour into a baking dish or pastry lined pie pan.
3. Dot apples with butter and top with crumbs (blend together 1/2 cup butter, 1/2 cup light brown sugar & 1 cup flour).
4. Set oven to 400 and bake 45 to 55 minutes.
5. Serve with ice cream, sharp cheese, or cream.

Before moving to Meadowood, we both enjoyed active, full careers. Family time was paramount! Often, we'd prepare dinner together to allow us to play golf as a family or support our children's many activities. Now retired, we find more time to read, play bridge, volunteer, and travel, finding each area of this wonderful world adding to "the education of life."

At Meadowood we continue to live an independent, active lifestyle while enjoying the numerous advantages Meadowood offers its residents. Wellness has always been paramount; we walk and work-out and are often on the golf course in nicer weather. As summer fades into fall, days turn crisp and outdoor activities are savored as they wind down. The resident's Victory Garden tells us that summer's bounty will soon be a memory; cooler days offer opportunity to enjoy more hearty meals than summer's more casual fare. On evenings when we're at home, oven meals and baked desserts fill our home with their delicious smells. Join us to enjoy an easy favorite dessert.