

Apple Crisp

2 cups flour	1 cup sugar
1 cup brown sugar	3/4 cup butter
1/2 cup butter	2 tablespoons cornstarch
1/4 teaspoon salt	1 cup boiling water
3/4 cup oatmeal	Place the above ingredients in saucepan
Crumb the above ingredients	and boil until thick.

In bottom of a 9x13" greased pan, place half the crumbs. Slice 6 medium-sized apples over crumbs; pour the sauce over apples, then add balance of crumbs. Bake in a 375°F oven 40 minutes until apples are cooked.

Apple Cobbler

Preheat oven to 400°F.

Combine:

3/4 cup sugar
2 tablespoons flour
1/2 teaspoon cinnamon
1/4 teaspoon salt

Mix with 5 cups sliced apples. Sprinkle with 1/4 cup water. Dot with 1 tablespoon butter. Cover with foil and bake 15 minutes.

Sift 1 cup flour, 1 1/2 teaspoons baking powder, 1 tablespoon sugar, and 1/2 teaspoon salt. Cut in 3 tablespoons shortening. Stir in 1/2 cup of milk. Drop by spoonful. Bake 25 to 30 minutes.

Apple Crisp

White cake mix
2 cans apple pie filling (or any other – peach, cherry, etc.)
1 stick margarine

Put apples on bottom layer. Sprinkle on dry cake mix. Melt butter and dribble on top. Bake at 350°F oven about an hour or until golden brown. 9x13" pan. Better served warm. Good with ice cream.