**Apple Crisp**

5 -6 cups peeled, cored and sliced apples

1 cup sugar

1T flour

1 t cinnamon

1/2 t nutmeg

1/2 cup chopped nuts

1/2 cup water

Put in greased 9" x 13" pan or 10- 12 Dutch oven and cover with

3/4 cup rolled oats

3/4 cup flour

3/4 cup brown sugar

1/2 cup melted butter

1/4 t soda

1/4 t baking powder

1/4 t salt

1/2 cup chopped nuts

Bake at 350 degrees for 35-40 minutes

I used half honey crisp apples and half Granny Smith (I prefer native Missouri Jonathan's when available). I used a mixture of half pecans and half black walnuts, which gives an earthy flavor. I also used unsalted butter. Costco Kirkland brand Saigon Cinnamon has a very sweet aroma so that is also what was used. I greased the bottom and sides of the cast iron with generous amounts of butter. The last ten minutes of cooking I turn my oven to convection to toast the topping.

Greg Hall