## Apple Crumble

## 2 2<sup>1</sup>/<sub>2</sub> cups chopped apples (Granny Smith or Honey Orisp)

1 teaspoon cinnamon

2 tablespoons brown sugar

1 tablespoon lemon juice

Topping: <sup>3</sup>/<sub>4</sub> cup all-purpose flour <sup>1</sup>/<sub>4</sub> teaspoon salt 1/3 cup sugar 1/3 cup butter, at room temperature

Directions:

Preheat oven to 350 degrees F. Combine apples, cinnamon, brown sugar, and lemon juice. Place in 1-quart casserole dish sprayed with vegetable spray. Combine flour, salt and sugar. Out in margarine to make a crumbly topping. Crumble evenly over the top of apples. Bake until apples are bubbling and topping is golden, about 30 minutes. Serves 6

Nutrient Analysis, per serving: 242 calories, 37g. carbohydrate, 2g. protein, 10