



Bowdoin College Apple Crisp

Yield: 12"x 9"x 2" pan

Apple Mixture:

4 lb.	Granny Smith Apples, peeled, cored and sliced
4 ½ T.	Granulated Sugar
1 T.	Cinnamon, ground

1. Mix sugar and cinnamon together and toss with apples.
2. Spread apples on bottom of baking pan.
3. Top with crumble topping (see below).
4. Cover pan with foil and bake at 350 degrees for 45 minutes to an hour, until apples are tender when pierced.
5. Remove foil and bake 10 minutes more until golden brown and bubbling around edges.

Crumble:

1 c.	All Purpose Flour
1 c.	Rolled Oats
1 c.	Brown Sugar
1 t.	Salt
1 t.	Baking Soda
1 t.	Baking Powder
1 c.	Butter or Margarine*

1. Combine dry ingredients.
2. Add butter or margarine and combine. Mix with fingers or use paddle attachment in mixer. Texture should be crumbly.

* Bowdoin College Dining Service uses Smart Balance which is trans fat-free and vegan.