



Apple Crisp Recipe

Ingredients:

2 cups sliced Ohio apples
½ teaspoon cinnamon
½ cup water
7/8 cup sugar
½ cup shortening
¾ cup flour
¼ teaspoon salt



Recipe reprinted from the Ohio Apple Institute's *Apples for Health*, circa 1917-1945 (PA Box 527, 25; Om 3324)



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Directions: Wash, pare, core, slice apples. Placed in a greased baking dish. Add cinnamon, water and ½ cup sugar. Mix the remainder of sugar with shortening and flour until mixture is crumbly. Sprinkle this over the apples, bake in a moderate oven for about one hour. Serve the pudding hot with cream, hard sauce, or ice cream as a topping.

