

Senator Charles E. Grassley's (R-IA) Favorite Apple Crisp

8 Apples (Granny Smith)

½ Cup Sugar

Cinnamon

½ Cup Water

TOPPING:

1 Cup Packed Brown Sugar

¾ Cup Flour

7 Tablespoons Melted Butter

METHOD:

Peel, core, and slice the apples, as for pie. Put in either a 2 quart casserole or an 9x13 pan. Put sugar evenly on top of the apples and sprinkle with cinnamon. Pour the ½ cup of water over the top.

TOPPING:

Mix brown sugar and flour together. (A fork works well.) Add melted butter and mix thoroughly. Spread topping evenly over the apples.

Bake at 375° for 30-45 minutes, or until apples are done. (I use a toothpick to test.) If using a casserole or a glass baking dish, lower the oven temperature 325°.