

White Lace Inn

Cherry Apple Crisp

Ingredients:

1 2 cups Apple (pref. McIntosh)
2 cups frozen Door County Cherries
2/3 cup Butter
1 cup Brown Sugar
2 cups Old Fashioned Oatmeal
2 teaspoon Cinnamon
1 teaspoon Nutmeg
2/3 cup Flour

Directions:

Spray a 9x13 pan with Pam. Peel & slice the apples. Rinse & drain the cherries. Spread both the apples and the cherries in the prepared pan.

Topping: Melt butter, add brown sugar, oatmeal, cinnamon, nutmeg and flour and mix. Sprinkle the topping over the apples & cherries. Bake at 375° for 30 minutes, uncovered. Serves 12.

If you like a lot of topping, just add another 1/2 recipe. Enjoy!

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