

Apple Crisp

Submitted by: Wanda Burdine

INGREDIENTS

2 c. corn flake crumbs
1 tsp. cinnamon
1 tsp. grated orange rind
4 apples, peeled and sliced
2 Tbsp. brown sugar
1 Tbsp. sugar
1/3 c. orange juice

INSTRUCTIONS

1. Preheat oven to 375° F. Lightly grease a 1-quart baking dish.
2. Mix corn flake crumbs with cinnamon and orange rind in a small bowl.
3. Beginning with crumbs, alternate layers with apples until all are used, ending with a layer of crumbs on top.
4. Mix sugars with orange juice and pour evenly over the top layer.
5. Bake about 30 minutes or until the apples are tender.

Makes 6 servings • 114 calories each