**Apple Crisp**

**2 large apples (or 3 medium) 1/8 tsp. nutmeg**

**1/2 c. oatmeal 1/2 tsp. cinnamon**

**1/4 c. flour 1/4 c. butter**

**1/2 c. brown sugar 1 tsp. lemon juice**

1. **Core, peel and slice the apples into thin wedges. Place the apples in the square glass dish.**
2. **In a medium mixing bowl, combine together oatmeal, flour, brown sugar, nutmeg, cinnamon, butter and lemon juice.**
3. **Using a pastry blender, cut the butter into the dry ingredients until the mixture is crumbly.**
4. **Evenly sprinkle this mixture over the apples.**
5. **Microwave on high for 8-10 minutes.**
6. **Remove from microwave, USING HOT PADS.**
7. **Allow 5 minutes for STANDING TIME.**
8. **Serve and enjoy eating.**

