

## Apple Crisp (Apple Betty Pie)

4 c. sliced Granny Smith apples

¼ c orange juice

### **Topping:**

1 c. sugar

¾ c. all-purpose flour

½ tsp cinnamon

¼ tsp nutmeg (I didn't add)

Dash of salt

½ C Butter

Peel and slice apples and mound in a 9" pie pan. Sprinkle with orange juice

Combine dry ingredients and cut in butter until **crumbly**

Scatter over apples.

Bake at 375 degrees for 45 minutes or until topping is crisp.

Serve warm with vanilla ice cream.