



## RECIPES

### NEWTON'S APPLE CRISP

#### Topping:

- 3/4 cup brown sugar, firmly packed
- 1/2 cup all-purpose flour
- 1/2 cup old-fashioned rolled oats
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup (1 stick) chilled unsalted butter, cut into small pieces
- 1/3 cup Fisher Chef's Naturals Pecan Halves, chopped

#### Filling:

- 5 Granny Smith apples, peeled, cored and sliced
- 1 tablespoon water
- 1 tablespoon fresh lemon juice
- Vanilla ice cream (optional)

Preheat oven to 375°F. Lightly spray 8 x 8-inch baking pan with vegetable oil spray; set aside. For topping: In medium bowl combine sugar, flour, oats, cinnamon and salt. Cut in butter until mixture resembles coarse crumbs. Stir in chopped pecans; set aside.

For filling: In large bowl combine apple slices, water and lemon juice; toss to coat. Turn apple mixture into prepared pan. Sprinkle topping evenly over apple mixture.

Bake 35-40 minutes until apples are tender and topping is golden brown. Remove from oven to cooling rack. Cool 5-8 minutes. Serve warm with vanilla ice cream, if desired.

Yield: 10 servings

Nutrition information per serving: 240 Calories, 12 g Total Fat, 6 g Saturated Fat, 0 g Trans Fat, 25 mg Cholesterol, 10 mg Sodium, 32 g Carbohydrate, 2 g Dietary Fiber, 23 g Sugars, 2 g Protein

Nutty Idea: Substitute 1/3 cup chopped Fisher Culinary Touch Cinnamon Pecans for 1/3 cup Fisher Chef's Naturals Pecan Halves.