

Easy Apple Crisp

4 - 6 Granny Smith Apples
8 graham crackers (crushed)
3/4 cup brown sugar (packed)
1/2 cup rolled oats
1/2 cup flour
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup margarine (melted)



Peel, core and slice apples and cut slices in half. Place apples in shallow casserole dish. Mix together crushed graham cracker, brown sugar, oats, flour, cinnamon, nutmeg and margarine. Sprinkle mixture evenly over apples. Microwave on HIGH 12 to 15 minutes or until apples are tender. Cool slightly and serve warm

Grandma's Applesauce Cake

1 cup brown sugar	1 teaspoon cinnamon
1 egg	1/2 teaspoon salt
1/2 teaspoon cloves	1 cup applesauce
1 teaspoon baking soda	1/2 cut nuts
1 1/2 cups flour	
1/2 cup shortening	

Preheat oven to 350°. Cream brown sugar and shortening, add egg. Mix well. Add baking soda to applesauce. Mix into creamed mixture. Add dry ingredients. Add nuts. Mix well. Pour into greased 6 x 10 pan. Bake for approximately 35-40 minutes.

Nutty Apple Torte

1 egg	3/4 cup sugar
3/4 cup apple (finely chopped)	1/2 cup flour
pinch of salt	1 tablespoon lemon rind (grated)
1/8 teaspoon almond extract	3 tablespoon coconut (grated)
1/2 cup walnuts (chopped)	
3 tablespoons almonds (slivered)	

Preheat oven to 350°. Beat egg slightly; stir in sugar and apples. Add flour, salt, baking powder, almond extract, lemon rind and walnuts; mix well. Pour into greased, small baking pan 9 x9 x2; sprinkle almonds and coconut on top. Bake for approximately 25 to 30 minutes. Serve with whipped cream and sprinkle with powdered sugar if desired. Yield: 8 servings.