



## Grandma Pat's Apple Crisp

1/2 c butter, divided  
1/2 t cinnamon-sugar  
4 c apples, peeled and sliced (tart variety)  
1 t cinnamon  
1/4 t salt  
1-1/2 T apple cider  
2 T lemon juice  
3/4 c all-purpose flour  
1/2 c white sugar  
1/2 c brown sugar  
1 T flax meal  
2 T wheat germ  
1/4 c whole grain oats

Preheat the oven to 350F. Prepare 2-quart baking dish by buttering the bottom and sides, followed by lightly sprinkling the bottom with cinnamon and brown sugar.

Place the apple slices and the next three ingredients in a large bowl. Mix to coat the apples.

Next cut the flour, flax, wheat germ and sugars with the butter until well blended.

Pour the apples into the prepared baking dish. Sprinkle the dry flour-sugar mixture over the apples to cover. Finally sprinkle the oatmeal over the top.

Bake 40 minutes. Serve a la mode or as is. Delicious either way.