



# Apple Crisp



By Nancy Walsh  
House 3

## The Story of "Apple Crisp"

I found this Apple Crisp recipe in a cookbook my Aunt Helene (the baker in my family) gave me at my Wedding Shower 25 years ago.

My family's fall tradition is to apple pick in Upstate New York. As soon as I get home from New York, I begin baking "Apple Crisps" for family, extended family, and friends.

This recipe is easy to make and enjoyed by all. I hope "Apple Crisp" becomes part of your family's fall tradition.

## Ingredients

4 cups sliced pared apples  
2 tablespoons water  
1/4 cup sugar  
1 1/2 cups Bisquick  
1/2 cup sugar  
1/2 teaspoon cinnamon  
1 egg  
1/4 cup shortening, melted

## Directions

Grease an 8-inch square pan. Arrange apples in pan. Sprinkle with water and 1/4 cup sugar. Stir together biscuit mix, 1/2 cup sugar, and cinnamon. Beat egg thoroughly; pour slowly into biscuit mixture stirring constantly with fork until mixture is crumbly. Sprinkle mixture evenly over apples; pour shortening over top. Bake 400° for about 25 minutes or until brown.

