

APPLE CRISP

1ST PLACE WINNER IN THE IRON CHEF COMPETITION
WEBELOS CAMPOREE 2006
SUBMITTED BY PACK 513

Recipe

8 medium apples (royal gala)
4 tablespoons flour
½ C. granulated sugar
1 tsp. cinnamon

Topping

1 C. butter (2 sticks)
1 ½ C. quick oats
1 ½ C. flour
¾ C. brown sugar

Peel, core and slice apples. Combine flour, granulated sugar and cinnamon and mix into sliced apples. Set aside.

Make topping by cutting butter into flour. Add oats, flour and brown sugar. Mix well.

Put apples in a pan that would fit into a 10 inch Dutch Oven. Crumble topping over apples. Cover with a sheet of foil and put lid on Dutch oven. We used about 8 coals on the bottom and 10 to 12 on top and cooked for about 50 minutes or until the juices are bubbling. If the top crust is not getting brown take off foil the last 10 minutes