

## Ezra P's Apple Crisp

### Filling

4 c. fresh diced apples

2/3 c. brown sugar

1 Tbsp. honey

1 Tbsp. corn starch

1/2 tsp cinnamon

1/4 tsp nutmeg

1 tsp lemon juice

4 tsp butter

Pinch of cardamom

Pinch of lemon zest

Combine in sauce pan and simmer on low until apples soften and sauce is slightly sticky.

Let cool.

### Topping

4 oz. softened butter

1 c. oats

4 oz. brown sugar

1/2 tsp cinnamon

1 1/2 c. all purpose flour

Combine all until crumbly with fingers. Put apples in 9 inch pie pan, lightly cover with topping so no apples show. Bake at 325 degrees F. for 25 minutes.