



The Edible Garden

Recipe featured at the *Cooking for Kids* demonstration, September 15

Apple Crisp

By: Brett August, Chef and finalist on *The Next Food Network Star*

Ingredients *Serves 4*

5-6 locally grown apples, peeled, cored, and sliced
1 tablespoon lemon juice, freshly squeezed
1 teaspoon ground cinnamon
3 tablespoons white granulated sugar
½ teaspoon ground nutmeg
½ cup graham cracker crumbs
¼ cup brown sugar
4 tablespoons salted butter

Instructions

1. Combine apples, lemon juice, cinnamon, nutmeg, and white granulated sugar in a bowl and mix together. Put the apple mixture in a 9 x 12 inch baking dish.
2. In another small bowl, mix graham cracker crumbs, brown sugar, and butter using the tip of a fork or your fingers. Sprinkle this over the apples evenly
3. Bake the apple crisp at 400 degrees Fahrenheit for about 15 minutes or until golden brown.