

## Baked Apple with Crisp Topping

### Ingredients:

12 fairly small apples (recommended: Fuji or McIntosh)  
2 lemons, sliced  
Jar of strawberry jam  
½ cup all-purpose flour  
12 tbsp butter, softened  
1 ½ cups brown sugar  
2 cups oats, uncooked  
2 tsp ground Cinnamon  
1 tsp nutmeg  
Pinch salt  
1 ½ cups walnuts, chopped  
1 pint whipping cream  
2 tbsp confectioners' sugar  
1 tsp vanilla extract

### Directions:

Preheat oven to 375 degrees F.

Wash apples, cut ½" off the top (stem end) and spoon out seeds without puncturing the bottom of the apple. You should have a hole about 1" in diameter. Rub exposed apple flesh with lemon juice.

For the topping: in a bowl mix together flour, butter, brown sugar, oats, walnuts, cinnamon, nutmeg and salt.

Fill each hole with jam to about ½" to the top. (about a tbsp)

Press the topping on top of each apple filling the hole and covering the part of the apple that was exposed when the tops were sliced off

Place in a baking dish filled with about a 1/4" of water.

Bake until apples are soft, about 50 minutes to an hour.

Whip cream while apples are cooking.

Serve apples whole with whipped cream.