

## Gingered Apple Crisp

Serves 12

### Topping:

1 ¼ cups flour  
¾ cup sugar  
¾ cup firmly packed brown sugar  
2 oz. crystalized ginger  
¾ cup chilled butter, cut into pieces

### Apples:

4 ½ pounds tart green apples, peeled, cored and sliced  
½ cup sugar  
2 Tbl. Fresh lemon juice

For topping, combine first 4 ingredients in food processor. Add butter and blend in, using off/on pulses, until mixture begins to form small, moist clumps.

Preheat oven to 375. Place apples in bowl, add sugar and lemon juice and toss to coat. Transfer to 13x9 glass baking dish, and press down to compact apples. Sprinkle topping over apples. Bake until golden brown and crispy, about 45 minutes.

Serve with vanilla ice cream or whipped cream.