

Apple Honey Crisp

Ingredients:

- 2 lbs. apples, quartered and sliced (1 ½ quarts)
- ½ cup plus ¼ cup honey, (separated)
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 1 cup flour
- ¼ cup butter, softened

Directions:

- Toss apples with ½ cup honey, cinnamon and nutmeg in bowl. Turn into 2-quart baking dish. For topping, beat flour with butter and ¼ cup honey until crumbly; sprinkle over apples. Bake at 350F for 40 to 45 minutes or until apples are tender and topping is golden. Serve with ice cream.