Apple Crisp - Bear Handbook - Serves 8, cooking time 35 minutes

Ingredients:

8 apples, peeled

 1 1/2 cups brown sugar

1 cup flour

1 cup oats

1 tsp cinnamon

1 tsp nutmeg

1/2 cup cold butter

1 TB lemon juice

Directions:

Preheat oven to 375 degrees. Mix the apples with the lemon juice until well coated. Spray a 13”x9” baking dish with cooking spray. Spread the apples in the bottom of the dish. Mix the remaining ingredients together in a medium-sized bowl until crumbly. Spread over the apples. Bake at 375 degrees for 35 minutes. Enjoy!

For 12” dutch oven – place 20 briquettes on lid and 6 briquettes under to reach 375 degrees