



Easy Flour-Shortage Apple Crisp

7 tart apples, peeled, cored and sliced ½-inch
4 teaspoons fresh lemon juice
½ teaspoon vanilla

Topping

¾ cup brown sugar
½ teaspoon ground cinnamon
1 cup rolled oats
½ cup butter, room temperature

- Preheat oven to 375°F.
- In a mixing bowl, combine apples, lemon juice, and vanilla. Toss to combine.
- Layer apple slices in a greased baking pan
- Topping: Combine brown sugar, cinnamon, and oats in a bowl. Add butter and carefully cut into dry ingredients to form a crumbly topping. Sprinkle sugar mixture over apples.
- Bake at 375°F for 45 minutes or until topping looks crunchy and apples are tender.
- Serve with whipped cream or vanilla ice cream

Homemade Spiced Whipped Cream

1 Cup heavy cream
2 Tablespoons powdered sugar
½ teaspoon cinnamon
½ teaspoon ginger
1 teaspoon vanilla

- Combine all ingredients in a 1-pint mason jar and shake vigorously 4-5 minutes or until it no longer “swooshes” in jar and cream coats side of jar. Careful or you will end up with sweet butter (also not a bad thing to have)