

## Apple Crisp with Ice Cream

Ingredients for six servings

6 tart apples  
1 cup sugar  
½ tsp cinnamon  
¼ tsp ground cloves  
2 tsp lemon juice  
¾ cups sifted flour  
1/8 tsp salt  
6 tbsp butter  
¼ cup chopped nuts  
Ice cream or coconut milk ice cream

### Directions

Preheat oven to 350 degrees F.

Peel, core, and slice apples into a bowl. Add ½ cup sugar, the spices, and lemon juice. Mix lightly and pour into a lightly buttered 1 ½ -quart casserole. Blend the remaining sugar, flour, salt and butter to a crumbly consistency. Add the nuts and sprinkle over the apple mixture. Bake 45 minutes or until apples are tender and the crust is nicely browned. Serve with ice cream.