

MARCI'S APPLE CRISP

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

5 C apples (Jonathon, Pippin or Winesap), peeled/sliced
1/2 tsp cinnamon
1 tsp lemon rind, grated
1 tsp orange rind, grated
1 jigger GRAND MARNIER LIQUEUR (this recipe's secret)
1 jigger AMARETTO LIQUEUR (another of this recipe's secrets)
3/4 C granulated sugar
1/4 C brown sugar
3/4 C all-purpose flour
1/4 tsp salt
1/2 C real butter (1 cube)

DIRECTIONS:

Arrange apple slices in greased 2 qt casserole. Sprinkle cinnamon, lemon rind, orange rind & both LIQUEURS on top. Mix both sugars, flour, salt & butter in separate bowl - spread over apples. Bake about 1 hour at 350° F. (Serve plain, or with ice cream, or whipped cream with a touch of vanilla & sugar added).