

PECAN APPLE CRISP

This is an easy make ahead recipe that tastes like pecan pie and can be served warm or cold.

	<u>Serves 12</u>	<u>Serves 100</u>
Apples, pared & sliced	2 lbs.	60-65 (1 bushel)
Lemon juice	2 tsp.	1/3 cup
Cider	2 oz.	2 cups
Rollled oats	1/2 cup + 1 1/2 tsp.	4 3/4 cups
Brown sugar, packed	1 2/3 cup	13 1/2 cups
All-purpose flour	3/4 cup	6 cups
Cinnamon	1 tsp.	2 T + 2 tsp.
Salt	1/4 tsp.	2 T.
Butter	1 1/4 sticks	5 cups
Pecans, chopped	1 1/2 cups	12 cups

Place apples in greased baking pans (9X13 or 15X20X2). Use about 4 lbs. or 15 cups per pan. Blend lemon juice and water. Pour over the apples and mix well to cover.

For topping, combine oats with remaining ingredients and mix until crumbly.

Cover apples with topping – about 8 cups per large pan.

Bake at 350 degrees for 40 minutes or until the apples are tender. Serve warm or cold with whipped cream or ice cream.