



Cheddar Apple Crisp

Servings: 6-8

4 cups apples (crisp and tart such as Braeburn), peeled and sliced
1 tablespoon lemon juice
1/3 plus 1/2 cups brown sugar, firmly packed, divided
1/2 cup rolled oats
1/4 cup flour
1 teaspoon ground cinnamon
1/2 cup (1 stick) butter
1 cup (4 ounces) Saxon Creamery Pastures Cheddar Cheese, shredded

1. Preheat oven to 350°F.
2. Combine apples, lemon juice and 1/3 cup brown sugar.
3. Arrange in buttered 8- or 9-inch square pan. Combine dry ingredients and cut in butter until mixture is crumbly; gently mix in Saxon Pastures Cheddar cheese.
4. Sprinkle evenly over apple mixture.
5. Bake for 25 to 30 minutes. Serve with ice cream or whipped cream, garnish with shredded cheese.



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