



## Apple Crisp

*(Store jar in refrigerator and use within 2 months)*

- 4 cups tart apples, peeled and sliced
- 3 tablespoons butter
- 1 tablespoon lemon juice
- 1 jar Apple Crisp Topping

Preheat oven to 350°F. Place apples in an 8x8-inch baking pan. Sprinkle lemon juice over apples. In a small bowl, empty contents of topping jar. Combine butter with topping mixture until crumbly. Sprinkle topping evenly over apples. Bake at 350°F until apples are tender and topping is lightly browned, about 40 minutes.

# Apple Crisp

## Nutrition Facts

9 servings per container

**Serving size** 1 piece (79g)

Amount per serving

**Calories** 140

% Daily Value\*

**Total Fat** 4.5g 6%

Saturated Fat 2.5g 13%

Trans Fat 0g

**Cholesterol** 10mg 3%

**Sodium** 0mg 0%

**Total Carbohydrate** 26g 9%

Dietary Fiber 2g 7%

Total Sugars 17g

Includes 12g Added Sugars 24%

**Protein** 2g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 1mg 6%

Potassium 105mg 2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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