

## *Fresh Apple Crisp*

An old-fashioned favorite—sliced apples baked with a cereal topping.

3 cups sliced fresh tart apples  
1 tablespoon lemon juice  
2 to 4 tablespoons sugar or honey  
1 tablespoon butter, melted  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon cinnamon  
3 tablespoons butter  
 $\frac{1}{3}$  cup sugar  
1 tablespoon flour  
1 cup Post Grape-Nuts Flakes\*

\*Or use Post 40% Bran Flakes or Post Raisin Bran.

Mix apples with lemon juice, 2 to 4 tablespoons sugar, the melted butter, salt, and cinnamon. Pour into 1-quart baking dish. Cream 3 tablespoons butter. Blend in  $\frac{1}{3}$  cup sugar and the flour. Crush cereal; mix into butter mixture. Spread over apple mixture. Cover and bake at  $375^{\circ}$  for 15 minutes. Then remove cover and bake 10 to 15 minutes longer, or until apples are tender. Serve warm with cream, if desired. Makes 4 or 5 servings.