



SPICED RAISIN AND APPLE CRISP

Topping:

- $\frac{3}{4}$ c. all purpose flour
- $\frac{1}{3}$ c. firmly packed golden brown sugar
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ c. (1 stick) unsalted butter, cut into pieces

Apples:

- 2 lb. tart green apples, peeled, cored, sliced
- $\frac{1}{2}$ c. raisins
- $\frac{1}{4}$ c. apple juice
- $\frac{1}{4}$ c. firmly packed golden brown sugar
- 1 tsp. ground cinnamon
- $\frac{1}{4}$ tsp. ground cloves
- Sweetened whipped cream or vanilla ice cream

Topping:

Mix first 3 ingredients in small bowl. Add butter and rub with fingertips until mixture begins to form small moist clumps.

Apples:

Preheat oven to 375 degrees. Combine apples, raisins, apple juice, sugar, cinnamon and cloves in heavy large saucepan. Cook over medium heat until apples are tender, stirring occasionally, about 13 minutes. Transfer mixture to 9-inch glass pie dish.

Sprinkle topping over apples. Bake until topping is golden brown, about 30 minutes. Let stand 10 minutes. Spoon dessert onto plates. Top with whipped cream or ice cream.