

APPLE CRISP WITH HONEY AND SAGE

3 pounds (6 to 8) apples, peeled, cored and cut into 1/2-inch pieces
1 teaspoon cornstarch
2 tablespoons honey
1 tablespoon finely chopped fresh sage leaves
2 teaspoons lemon juice
1/2 cup unbleached all-purpose flour
1/2 cup packed light brown sugar
1/2 cup rolled oats
1/2 cup chopped walnuts
Pinch salt
6 tablespoons butter or margarine, chilled and cut into bits

- 1.** Preheat the oven to 400 degrees. In an 8-inch-square baking pan, combine the apples, cornstarch, honey, sage and lemon juice. Toss to coat. Cover the pan with aluminum foil and bake until the fruit begins to soften, about 20 minutes.
- 2.** While the fruit is baking, combine the flour, brown sugar, oats, walnuts and salt in a medium bowl. Add the butter bits and mix with your fingers, pinching the ingredients to form 1/4-inch crumbs.
- 3.** Remove the foil from the pan and sprinkle the topping over the fruit. Return to the oven and continue to bake until the topping is golden brown and the fruit is bubbling, 25 minutes longer. Let stand 15 minutes and serve warm. Makes 6 to 8 servings.

