

## **Apple Crisp**

2 large apples, peeled and sliced 1/3 Cup brown sugar 1/4 Cup flour 1/4 Cup Oats 3 Tablespoons butter, melted 1/2 teaspoon cinnamon

Preheat the oven to 375 degrees.

Grease a baking pan. Layer the apples into the pan. In a small bowl, combine the remaining ingredients and crumble the topping over the apples.

Bake 20-22 minutes or until the topping is brown and the apples are tender. Serve warm or cold, by itself or alongside vanilla ice cream

## Ice Cream

2 Cups Half and Half 1/2 cup sugar 1 Tablespoon vanilla extract

Whisk together all ingredients.

Pour into ice cream maker, turn on low speed for 20 minutes until consistency thickens. Keep ice cream bowl in freezer until ready to serve.

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