

Apple Crunch

8-10 tart apples, peeled and cored
1 cup firmly packed brown sugar
½ tsp cinnamon
3-4 tsp butter
2 cups flour
1 ½ cups sugar
2 tsp baking powder
2/3 cup shortening
2 eggs, slightly beaten

Preheat oven to 350 degrees. Grease a 9 by 13 inch pan. Slice the apples and place in the pan. Mix the brown sugar and cinnamon; sprinkle over the apples. Dot with butter.

Combine remaining dry ingredients and shortening until crumbly. Mix in eggs until crumb mixture is just moistened. Put on top of the apples. The apples do not have to be totally covered. Bake at 350 degrees for 1 hour.