

## Apple Raisin Crunch

2/3 cup sugar  
3/4 tsp cinnamon  
1/4 tsp nutmeg  
6 cups tart apples, peeled, cored, thinly sliced  
1/4 cup raisins  
1 1/2 tsp lemon zest  
2/3 cup biscuit/baking mix  
1/4 cup firmly packed brown sugar  
1/3 cup butter, melted  
Cheddar cheese slices

Preheat oven to 350 degrees. In a large bowl, combine the sugar, cinnamon, and nutmeg. Add apples, raisins, and lemon zest; toss to coat. Transfer to a greased 8-inch square baking dish.

In a small bowl, combine baking mix and brown sugar. Sprinkle over apples; drizzle with butter. Bake at 350 degrees for 55-60 minutes or until golden brown. Serve with cheese slices.