

Foster's Body & Paint

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Nutty Apple Streusel Dessert

Ingredients:

- *6 cups sliced peeled tart apples
- *1-1/4 teaspoons ground cinnamon
- 8 1/4 teaspoon ground allspice
- *1/4 teaspoon ground nutmeg
- *3/4 cup milk
- *2 tablespoons butter, softened
- *3/4 cup sugar
- *2 eggs
- *1 teaspoon vanilla extract
- *1/2 cup biscuit/baking mix

Preparations:

- 1.) In a large bowl, toss apples with cinnamon, allspice and nutmeg.
- 2.) Place in a greased slow cooker.
- 3.) Combine milk, butter, sugar, eggs, vanilla and baking mix and mix well.
- 4.) Spoon over apples.
- 5.) For topping, combine biscuit mix and brown sugar in a bowl; cut in butter until crumbly
- 6.) Add almonds; sprinkle over apples.
- 7.) Cover and cook on low for 6-7 hours or until the apples are tender.

**Serve with ice cream or whipped cream if desired

Topping:

- *1 cup biscuit baking mix
- *1/3 cup packed brown sugar
- *3 tablespoons cold butter
- *1/2 cup sliced almonds

Start to Finish: 6-7 hours

