



AUNT MARY'S DUTCH OVEN APPLEY THING*

Serves 4-6

Kitchen and outdoor equipment needed:

- Campfire or cast iron skillet
- Knife
- Measuring cups and spoons
- Fork
- Bowl for mixing topping
- Hot mitts
- **Ingredients:**
- 4 peeled or unpeeled apples
- $\frac{3}{4}$ cup flour
- $\frac{3}{4}$ cup packed brown sugar
- $\frac{1}{2}$ cup oats, quick cooking or regular but not instant oatmeal
- 1-1/2 teaspoon ground cinnamon

$\frac{1}{2}$ butter or margarine, softened

Instructions:

1. Have fire at cooking temperature or preheat oven to 375' or medium heat on stovetop.
2. Slice apples and spread into ungreased skillet.
3. Mix all other ingredients together with a fork. If camping, mix all dry ingredients and place in a plastic bag and seal it at home. Add butter when you make this topping.
4. Sprinkle topping over apples.
5. Bake uncovered until apples are golden brown, about 30 minutes.
6. Using mitts, remove pan from heat.
7. Let pan cool.
8. Carefully dish up to serve warm or cold. Cream can be added.

*Aunt Mary was not on Poppy's family tree, until Poppy and Mama chose to add her to their family.