



## *Byron's Dutch Oven Recipes*

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### **Dutch Apple Crisp**

#### **Filling**

10 cups granny smith apple slices  
2 Tbs. lemon juice  
3/4 cup sugar  
1/2 cup brown sugar  
1/3 cup flour  
2 tsp. ground cinnamon  
3/4 tsp. grated nutmeg  
1/4 tsp. ground cloves  
3/4 tsp. salt

#### **Topping**

2 cups brown sugar  
2 cups flour  
1 cup oatmeal  
1/2 cup chopped walnuts (optional)  
1 cup butter; melted

**Prepare Filling:** In a 12" Dutch oven add apples and lemon juice; stir to coat apples. In a separate dish combine remaining filling ingredients and stir to mix. Pour dry ingredients over apples and stir until apples are well coated.

**Prepare Topping:** In a separate bowl combine brown sugar, flour, oatmeal, and walnuts; stir to mix. Using a fork, mix in butter. Spread topping evenly over apples.

**Bake:** Cover Dutch oven and bake using 12-14 briquettes bottom and 16-18 briquettes top for 60 minutes.

Serve topped with whipped cream.

Serves: 12-14

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