

Apple Mincemeat Crumble

Ingredients

4 c apples, thinly sliced
1 1/2 c mincemeat pie filling
2 T lemon juice
1/2 c flour, all-purpose
1/2 c brazil nuts, chopped
1/3 c brown sugar, packed
1/3 c quick-cooking oats
1/3 c butter

Instructions

- 1 Preheat oven to 375 degrees F (190 degrees C). Lightly butter one 9x9 inch pan.
- 2 Mix together the apples, mincemeat and lemon juice. Place in prepared pan.
- 3 In a medium bowl, stir together the flour, nuts, sugar and oats; cut in butter until crumbly. Sprinkle evenly over apple mixture.
- 4 Bake at 375 degrees F (190 degrees C) for 45 minutes or until apples are tender.