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INDIAN CRUMBS - TOP APPLE PIE

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2/3 c. sugar
1/2 tsp. cinnamon
1/4 tsp. nutmeg
8 lg. tart apples, cored & thinly sliced, may or may not peel
2 tbsp. water
2 tbsp. lemon juice
2 tbsp. butter

CRUMB TOPPING:

1/2 c. firmly packed brown sugar
1/2 c. butter, softened
1 c. all-purpose flour

Filling: Preheat oven to 350 degrees. In large bowl combine sugar, cinnamon and nutmeg. Add apples; sprinkle on water and lemon juice. Toss until evenly coated. Spoon into a 9 inch deep dish pie pan (without pastry). Dot with butter.

Crumb Topping: Cream sugar and butter until light and fluffy. Add flour and stir until smooth. Sprinkle over apples. Bake 50-60 minutes. Serve warm. Makes 8 servings, about 375 calories each. May use cherries, peaches or apricots in place of apples.