

Applesauce Crisp

16 oz. Jar or Can of Applesauce
1/2 cup Brown Sugar
1/2 cup Raisins
1 cup Biscuit Mix
1/4 cup Softened Margarine
1/4 cup Walnuts, Almonds, or Pecans

The liquid for this recipe is in the applesauce. The recipe can be made in an ironware skillet with a tight-fitting lid.

Pour the applesauce into the skillet. Stir in the brown sugar & raisins. Combine the biscuit mix with the softened margarine until the mixture is crumbly. Add the nuts & spread them over the applesauce mixture. Heat over a low flame for 35 or 40 minutes until the top is crispy brown.