

Pumpkin Apple Bake

**This fun fall treat is baked in a pumpkin shell, but can also be baked in a regular 9x13 pans. Baking time may need to be adjusted, however.*

Apple Filling

6 apples, peeled, cored and sliced very thin

(Granny Smith is best, but I've used a mixture of what I have on hand.)

1 cup sugar

1 Tbsp flour

1 tsp cinnamon

¼ tsp nutmeg

½ Tbsp lemon juice

½ cup raisins or fresh cranberries

¼ cup water, cider, or apple juice*

(*If cooking in a shell, you can omit this because the mixture will absorb some of the moisture from the pumpkin.)

Mix together. Cook in a large saucepan for just a few minutes until apples are tender-crisp and sugar is dissolved. (If using a 9x13 pan, simply mix and pour in pan. Pre-cooking simply helps with the denser pumpkins.)

Crumble

1 cup old fashion oatmeal chopped coarsely in blender or chopper or quick oats

1 cup flour

1 cup brown sugar

¼ tsp baking powder

¼ tsp baking soda

½ cup softened margarine

Mix all dry ingredients. Cut in margarine with a pastry blender or with your hands. Mixture should resemble dry crumbs.

Hollow out a large pumpkin. The above recipe fits a 9x13 pan. You may double to fit the size of your group and/or pumpkin. You may also wish to double the crumble recipe and layer it on the bottom as well as on top. With your pumpkin on a cookie sheet, fill the pumpkin with the apple and crumble mixtures. (Layer apples, then crumble, apples, then the majority of the crumble on top.) Leave a few inches of room at the top of the pumpkin as the filling will expand a bit upon cooking. Bake with the pumpkin on the cookie sheet and "lid" off, at 350 for 45 minutes to 1 ½ hours depending upon size. Topping should begin to bubble somewhat, resembling an apple crisp, of course! Serve with ice cream or whipped topping!