



Louisa May Alcott's Apple Slump

*4 to 6 tart apples (3 cups sliced)
1/2 cup firmly packed brown sugar
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1/4 teaspoon salt
1 and 1/2 cup flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup sugar
1 egg well-beaten
1/2 cup milk
1/2 cup melted butter*



Pare, core, and slice the apples. Preheat oven to 350. Grease with butter the inside of a 1 1/2 quart baking dish. Put into the dish the sliced apples & brown sugar, nutmeg, cinnamon, and 1/4 teaspoon salt. Bake apples uncovered until they are soft, about 20 minutes. While the apples are baking, sift together into a bowl the flour, baking powder, and 1/2 teaspoon salt and 1/2 cup sugar. Mix into this the beaten egg, milk, and melted butter. Stir gently. Spread this mixture over the apples and continue baking until the top is brown and crusty (about 25 minutes). Serve with whipped cream. Serves six.

Graphics and design of poster
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Apple Slump Recipe is a companion recipe to [Literary Landmarks: Louisa May Alcott's Orchard House](#) (First in the Series); Written and photographed by Jenn Buliszak.
<http://bit.ly/llmALCOTT> . This recipe on the web at:
<http://www.mcbookwords.com/literaryrecipes/appleslump.html> (May 24, 2013)