

# Turnip n' Apples

## Ingredients

### Casserole

- 1 large turnip
- 1 tbsp butter
- 2 apples
- ¼ cup brown sugar
- 1 pinch of cinnamon

### Crust

- 1/3 cup flour
- 1/3 cup brown sugar
- 2 tbsp butter

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<b>Prep Time</b>	<b>Cook Time</b>	<b>Serves</b>
30 minutes	1 hour	6

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## Procedure

1. Preheat oven to 350°F
2. Peel, dice, cook, drain, and mash turnip with butter.
3. Peel and slice apples.
4. Toss apples with sugar and cinnamon.
5. In a greased casserole dish, arrange turnips and apples in alternate layers beginning and ending with turnip.
6. Combine crust ingredients to a crumbly texture and pat on top of casserole.
7. Bake for 1 hour.

