

Mock Apple Crisp

From Jan Pierson's Notebook

1 large zucchini (about 1 ½ lbs.) peeled, seeded and sliced

6 tablespoons fresh lemon juice

1 ½ teaspoon ground cinnamon

1/8 teaspoon nutmeg (a little more or less to your liking)

1 teaspoon lemon zest (optional)

Crumb topping:

¾ cup light golden brown sugar, packed

¾ cup all purpose flour

¾ cup old fashioned oats

6 tablespoons unsalted butter, (can be pretty cold from the fridge), cubed

1/3 cup walnuts, chopped

In a large saucepan, combine the zucchini and lemon juice. Cook over medium heat, stirring occasionally for about 20 minutes. Preheat the oven to 375 degrees. Spray an 8x8 inch baking dish lightly with cooking spray. Set aside.

While the zucchini is cooking; make the crumb topping. Combine the flour, brown sugar, oats, nuts and salt. Cut in butter—works best using your hands. Keep combining by rubbing it all together until you have a crumbly texture. Set aside. (The crumb topping can be made ahead and chilled or frozen for later use.)

Remove the zucchini mixture from the heat and stir in sugar and spices (and zest). Pour the zucchini mixture into the baking dish. Top with the crumb mixture. Bake for 25-30 minutes until the topping is golden brown.