

ZUCCHINI CRISP

(YIELD: ~12 SERVINGS)

INGREDIENTS

1. 3 1/4 lbs. zucchini, peeled, seeds removed, thinly sliced
2. 1/2 cup lemon juice
3. 3/4 cup sugar
4. 1 tsp. cinnamon
5. 1/4 tsp. nutmeg

CRUST

1. 3 cups flour
2. 1/2 cup butter
3. 1 1/2 cup sugar
4. dash of salt
5. 1/2 cup buttermilk
6. 1 tsp. cinnamon

DIRECTIONS

1. Preheat oven 375. Combine zucchini and lemon juice in med. saucepan and cook over med. heat until tender, about 30 minutes. During last 10 minutes of cooking, add sugar, cinnamon, and nutmeg.
2. Combine flour, butter, sugar, and salt and mix with pastry blender until crumbly. Stir in buttermilk. Add 1/2 cup of crust to cooked zucchini. Pat HALF of remaining crust mixture into a 9 / 13 inch pan and bake 8 minutes.
3. Remove bottom crust from oven and reduce oven to 350. Spread filling evenly over hot crust. Distribute little pieces of remaining crust mixture on top and pat down. Sprinkle cinnamon all over and bake for 30 to 40 more minutes, until golden brown.