

# Good Eats Recipes

## Brittle-Apple Crisp

### What You Need:

1/2 cup all-purpose flour  
1/4 cup granulated sugar  
1/4 cup packed brown sugar  
1/8 teaspoon salt  
1/4 cup chilled stick margarine or butter, cut into small pieces  
1/2 cup GOOD EATS Macadamia Nut Brittle, coarsely chopped  
7 cups peeled sliced Granny Smith apple (about 2 pounds)  
3 tablespoons orange marmalade  
2 cups low-fat vanilla frozen yogurt

### Directions:

Preheat oven to 375. Lightly spoon the flour into a dry measuring cup, and level with a knife. Combine flour, sugars, and salt in a bowl; cut in margarine with a pastry blender or 2 knives until mixture resembles coarse meal. Add peanut brittle, stirring to combine. Arrange apple in an 8-inch square baking dish; spoon marmalade over apple. Sprinkle flour mixture over marmalade. Bake at 375 for 40 minutes. Serve warm. Top with yogurt.