

## Zucchini Crisp

Savannah · 29/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

20

### Description

Just like apple crisp We first made this when a neighbor gave us a HUGE zucchini he grew in his garden

### Ingredients

- - 8 cups cubed peeled zucchini - ½ cup white sugar - ? cup lemon juice - 2 teaspoons ground cinnamon - 1 teaspoon ground nutmeg - 1 cup brown sugar
- packed - 1 cup rolled oats - 1 cup all-purpose flour - ½ cup margarine

### Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish. Mix zucchini
2. white sugar
3. lemon juice
4. cinnamon
5. and nutmeg in a large bowl. Pour mixture into baking dish. Combine brown sugar
6. oats
7. and flour in another bowl. Cut in margarine until mixture resembles coarse crumbs; sprinkle over zucchini. Bake in preheated oven until bubbly and zucchini is tender
8. 40 to 45 minutes.