

Apple Crisp Recipe

Ingredients:

Apple mixture

5 to 6 large apples (6 cups sliced)
1/3 cup white sugar
1 tbsp cinnamon

Topping

1 1/2 cups rolled oats
1/2 cup all-purpose flour
1 tbsp cinnamon
1 cup packed brown sugar
1/2 cup butter, melted

Directions:

Apple mixture

Preheat oven to 350 F

Wash, core, and slice the apples.

Mix together the white sugar and cinnamon. Add the mixture to the sliced apples and stir well.

Place the sliced apples in a 9x13 inch pan.

Topping

Combine the oats, flour, brown sugar, and cinnamon. Stir together and squish any lumps of brown sugar.

Stir in the melted butter.

Crumble evenly over the apple mixture.

Poke some of the topping down into the apples.

Bake at 350 degrees F (175 degrees C) for about 45 minutes or until apples are soft enough.

Helpful Hints

Stir other fruit or berries in with the apples, just keep the overall measurement the same. Blueberries, raspberries, and rhubarb are some of my faves.

Some fresh ginger or lemon juice can add a nice kick of flavour as well.