



APPLE CRISP



INGREDIENTS:

- 6 LARGE APPLES- PEELED AND CUT
USE YOUR FAVORITE APPLES- I LIKE GRANNY SMITH
- 2 TABLESPOONS GRANULATED WHITE SUGAR
- 1 TEASPOON GROUND CINNAMON
- 1 STICK BUTTER (8 TABLESPOONS)
- 3/4 CUP ALL-PURPOSE FLOUR
- 3/4 CUP BROWN SUGAR (PACKED)
YOU CAN USE LIGHT OR DARK BROWN SUGAR
- 1/2 CUP QUICK OATS (1J-MINUTE OATS)
OR 2 PACKETS OF INSTANT OATMEAL

SUPPLIES

- SHARP KNIFE & CUTTING BOARD
- MIXING BOWL
- OVEN-SAFE DISH

YOU CAN USE A 8INX8IN, 7INX11IN, OR 2QUART DISH

DIRECTIONS

Preheat oven to 350

1. Grease pan
2. Cut and peel 3 apples, spread evenly in pan
3. Cover with half of the granulated white sugar and cinnamon
4. Cut and peel the remaining apples, spread in the pan, and coat with the remaining granulated sugar and cinnamon
5. In separate bowl mix the butter, flour, oats, and brown sugar. Mixture should be well blended and crumbly.
6. Spread crumble evenly over apples
7. Bake in oven for 30 minutes
8. Refrigerate leftovers