

Apple Crisp

Ingredients

- 6 Apples (peeled and chopped)
- 2 T Sugar
- 1 3/4 t Ground Cinnamon
- 1 1/2 t Lemon Juice
- 1 c Brown Sugar
- 3/4 c Oats
- 3/4 c Flour
- 1/2 c Unsalted Butter (cold, cut into cubes)
- 0 pn Salt

Instructions

- 1.Preheat oven to 350 degrees. Spray a 8x8 baking dish with with nonstick cooking spray. Set aside.
- 2.In a medium mixing bowl, add apples, sugar, 3/4 teaspoon cinnamon and lemon juice. Stir to combine, then transfer to prepared baking dish.
- 3.In a separate mixing bowl, add brown sugar, oats, flour, 1 teaspoon cinnamon, salt, and cold butter. Use a pastry cutter to cut the butter into the oat mixture, using a slight downward twisting motion, until mixture resembles pea-sized crumbs.
- 4.Spread topping over apples in baking dish, and gently pat to even it out. Bake 40-50 minutes, until golden brown and bubbly. Serve warm and top with vanilla ice cream.