

Apple Crisp

Serves: 2



Ingredients

Filling:

- 5 cups fresh apples, sliced
- 1/2 cup granulated white sugar
- 1/2 tsp cinnamon
- 1 teaspoon vanilla extract

Topping:

- 1/2 cup all purpose flour
- 1/3 cup old fashioned oats
- 2/3 cup brown sugar
- 1/4 tsp salt
- 1/2 teaspoon cinnamon
- 1/4 cup (1/2 stick) butter, melted



Instructions

1. Preheat oven to 350 degrees. Grease the Apple Baker with butter or cooking spray and set aside.
2. Combine the sliced apples with the sugar, cinnamon, and vanilla extract in a large bowl and mix until all of the apples are evenly coated. Pour into Apple Baker.
3. In a separate medium size bowl, combine the flour, oats, brown sugar, salt, and cinnamon. Pour in the melted butter and stir until well coated and crumbly. Sprinkle the crumb mixture evenly over the top of the apples.
4. Bake in the preheated oven for 45-60 minutes until fruit is soft and the topping is golden brown. Allow to cool slightly before serving. Serve warm with vanilla ice cream on top.

DESSERT! EASY & DELICIOUS FALL

enjoy!