

Apple Crisp

INGREDIENTS

10 cups of apples, peeled, cored and sliced

1 cup white sugar

1 TBSP all purpose flour

1 tsp ground cinnamon

½ cup water

Crisp topping

1 cup oats

1 cup of all purpose flour

1 cup packed brown sugar

¼ tsp baking powder

¼ tsp baking soda

½ cup butter

DIRECTIONS

Preheat oven 350 degrees. Grease a 9-13 baking dish

Place apples in 13-9 pan, Mix the white sugar, 1 TBSP flour and ground cinnamon together and sprinkle over apples. Pour water over apples evenly.

Combine oats, 1 cup flour, brown sugar, baking powder and soda, melted butter together, crumble evenly over apple mixture.

Bake 35-45 minutes