

## Apple Crisp II



**Rated:** ★★★★★

**Submitted By:** Diane Kester

**Prep Time:** 30 Minutes

**Cook Time:** 45 Minutes

**Ready In:** 1 Hour 20 Minutes

**Servings:** 12

"This large 9x13-inch crisp is made hearty with cooking oats mixed into its sweet crumbly topping. Underneath are all the lovely things that compliment apples -cinnamon, brown sugar and butter. Serve warm with rum raisin ice cream or a big dollop of freshly whipped cream."

### INGREDIENTS:

10 cups all-purpose apples, peeled, cored and sliced	1 cup quick-cooking oats
1 cup white sugar	1 cup all-purpose flour
1 tablespoon all-purpose flour	1 cup packed brown sugar
1 teaspoon ground cinnamon	1/4 teaspoon baking powder
1/2 cup water	1/4 teaspoon baking soda
	1/2 cup butter, melted

### DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degree C).
2. Place the sliced apples in a 9x13 inch pan. Mix the white sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples. Pour water evenly over all.
3. Combine the oats, 1 cup flour, brown sugar, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture.
4. Bake at 350 degrees F (175 degrees C) for about 45 minutes.

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