

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 white sugar

1 tablespoon all-purpose flour

1 teaspoon ground cinnamon

1/2 cup water

1 cup quick-cooking oats

1 cup all-purpose flour

1 cup packed brown sugar

1/4 teaspoon baking powder

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.