

Apple Crisp

Ingredients:

8-10 tart apples
1 cup butter (cold)
3/4 cup sugar
3/4 cup brown sugar
1/2 cup flour
1 cup rolled oats

Directions:

- Preheat oven 375* F
- Butter a 9 x 13 baking dish
- Peel, core and slice apples (use crank corer/slicer for quick results)
- Place in baking dish

Topping:

- In a large bowl, add butter, sugar and flour
- Mix with a pastry cutter until crumbly
- Add oats and mix well

- Crumble topping evenly over apples
- Bake 35-40 min until golden brown

Individual Apple Crisp

1 tart apple, peeled, cored and sliced
1 Tbs butter softened
1 Tbs sugar
1 Tbs brown sugar
2 tsp flour
2 Tbs rolled oats

Place apple slices in a buttered custard dish
Mix sugar, butter and flour together with fork
Add oats and mix well
Crumble over apples and bake at 375* F for 30-35 min until golden brown