

Yummy Apple Crisp!

INGREDIENTS:

3 Granny Smith apples

Ground cinnamon

White or raw sugar

1 lemon

All-purpose flour

Dark brown sugar

Butter

Quaker Oats



APPLE FILLING:

- * 3 granny smith apples
- * Skinned and sliced
- * Sprinkled with 1 teaspoons of cinnamon
- * 1 teaspoon of white or raw sugar
- * 1 teaspoon of lemon juice
- * Microwave 3 1/2 minutes

TOPPING:

- * 3/4 flour
 - * 1/2 cup firmly packed brown sugar
 - * 1/2 cup butter
 - * 1/4 cup oats
- * In medium bowl, combine flour with brown sugar. Let butter soften. With pastry blender or two knives, cut in butter until mixture is sized of small peas. Stir in oat.

DIRECTIONS:

- * Preheat oven to 375 degrees
- * In 9-inch pie plate, spread apple filling on bottom.
- * Evenly sprinkle topping mixture over apple filling.
- * Bake 30 minutes or until heated through and topping is golden.
- * Serve warm or at room temperature.

