Apple Crisp

Active Time – about 15 minutes
Total Time - about 45 minutes

Makes 18 Servings

You could use this same recipe for strawberry or rhubarb crisp. Simply convert apples to 6 cups of strawberries or rhubarb.

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INGREDIENTS:

Granny Smith Apples, peeled, cored	6 each
Oats, rolled	1 cup
Brown sugar	½ cup
Flour, all-purpose	½ cup
Butter, unsalted softened	¼ cup
Granulated sugar	¾ cup
Cinnamon	1 tsp.
Apple Sauce, unsweetened (if needed)	2 T.

STEPS:

- Preheat oven to 350˚ F.
- In a small bowl mix oats, brown sugar, flour, butter and applesauce (if needed). Mix until butter is evenly distributed.
- In a large bowl mix the apple slices with granulated sugar and cinnamon.
- Add 1 Tbsp. of flour to apples and mix together – this helps gel the apples.
- In a small Pyrex pan or small baking pan, place apples in the bottom of the pan then sprinkle or press oat mixture over the top.
- Place in oven and bake covered with aluminum foil for 15 – 20 minutes.
- Take pan out and remove foil, then bake for an additional 10 minutes or until oats are nice and crisp.

NUTRITION:

SERVINGS 18; SERVING SIZE 1/18th of pan.; CALORIES 124kcal; FAT 2gm

INGREDIENTS: