

Easy Apple Crisp

Ingredients:

5 cups peeled, cored and sliced apples
1/2 cup granulated sugar
1/2 tablespoon flour
1/2 teaspoon cinnamon

Crumble Topping:

1 cup quick cooking oats
1 cup flour
1 cup brown sugar
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 cup melted butter
1 teaspoon vanilla

Directions:

Preheat your oven to 350 degrees.

Peel, core and slice enough apples to make 5 cups and place into a bowl.

In another bowl, whisk together granulated sugar, flour and cinnamon until well combined.

Pour this on your sliced apples and stir together until the apples are evenly coated.

Place the mixture into a 8 x 8 baking pan and set aside.

To make the crumble topping, in another bowl, add oats, flour, brown sugar, baking powder, baking soda, cinnamon, butter and vanilla.

Stir together until well combined.

Crumble this evenly over the top of the apple mixture.

Bake in the oven for 40 to 45 minutes or until golden brown

