

Apple Crisp



Preparation Time:

20 mins

Cooking Time:

45 mins

Total Time:

1 hr 5 mins

Servings:

4-5

Ingredients

6 large Granny Smith apples, peeled, cored,
and thinly sliced (about 3 1/2 pounds)

1/4 cup water

1 tablespoon fresh lemon juice

2 cups rolled oats

2 cups all-purpose flour

2 cups firmly packed light brown sugar

2 tablespoons ground cinnamon

1 1/4 cups butter, melted

Garnish: vanilla ice cream, caramel sauce

Directions

Preheat oven to 350° F.

In a large bowl, combine apples, 1/4 cup water, and lemon juice, tossing to coat.

Place apple mixture in a 12-inch cast-iron skillet.

In a medium bowl, combine oats, flour, brown sugar, and cinnamon.

Add melted butter, stirring until dry ingredients are moistened and the mixture is crumbly.

Sprinkle oat mixture evenly on top of apples.

Bake until lightly browned and crisp, 45 to 55 minutes.

Serve with vanilla ice cream and caramel sauce, if desired.