



Apple Crisp II



Prep
30 m

Cook
45 m

Ready In
1 h 20 m

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Recipe By: Diane Kester

"A simple dessert that's great served with ice cream."

Ingredients

10 cups all-purpose apples, peeled, cored and sliced
1 cup white sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
1/2 cup water
1 cup quick-cooking oats

1 cup all-purpose flour
1 cup packed brown sugar
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/2 cup butter, melted

Directions

- 1 Preheat oven to 350 degrees F (175 degree C).
- 2 Place the sliced apples in a 9x13 inch pan. Mix the white sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples. Pour water evenly over all.
- 3 Combine the oats, 1 cup flour, brown sugar, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture.
- 4 Bake at 350 degrees F (175 degrees C) for about 45 minutes.

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