

Quilt Essential
Devils Lake, ND

www.DevilsLakeQuiltShop.com



Apple Crisp

Ingredients:

- 10 c apples, peeled, cored and sliced
- 1 c white sugar
- 1 T flour
- 1 t ground cinnamon
- 1/2 c water
- 1 c quick cooking oats
- 1 c packed brown sugar
- 1 c flour
- 1/4 t baking powder
- 1/4 t baking soda
- 1/2 c butter, melted

Directions:

Preheat oven to 350 degrees F. Place sliced apples in a 9x13" pan. Mix white sugar, 1 T flour and ground cinnamon together, and sprinkle over apples. Pour water evenly over all.

Combine oats, 1 cup flour, brown sugar, baking powder, baking soda, and melted butter together. Crumble evenly over apple mixture.

Bake at 350 degrees F for about 45 minutes.

My Changes:

Instead of using a 9x13" pan, I split the recipe into two 8x8" pans and then freeze at least one after it has been cooked. If you toss a frozen one into the oven after you take dinner out, it should be warmed enough to eat by dessert time. I also find that 1 cup of sugar is too much and use 1/2 cup of sugar or Splenda blend instead and use a little less water.