



DESSERT

OLD FASHIONED APPLE CRISP

MAKES 4-6 SERVINGS

1. Preheat oven to 350°F. Butter an 8X8 baking dish, or spray with non-stick cooking spray
2. In a mixing bowl: add chopped apples, granulated sugar, $\frac{3}{4}$ tsp cinnamon and lemon juice. Stir to combine, then transfer to prepared baking sheet
3. In a separate mixing bowl, add topping ingredients (brown sugar, oats, flour, 1 tsp cinnamon, salt, and diced cold butter). Use a pastry cutter to cut the butter into the oat mix, using a slight downward twisting motion, until mix resembles pea-sized crumbs
4. Spread topping over apples in baking dish, and gently pat to even out. Bake 40-50 minutes, until golden brown and bubbly
5. Serve warm and enjoy!

INGREDIENTS

- 6 golden delicious apples, peeled and chopped
- 2 tbsp granulated sugar
- 1 $\frac{3}{4}$ tsp ground cinnamon
- 1 $\frac{1}{2}$ tsp lemon juice
- 1 cup light brown sugar
- $\frac{3}{4}$ cup old fashioned oats
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup cold unsalted butter, diced
- Pinch of kosher salt