

Apple Crisp

Topping

2 cups flour
1 cup raw oats
2 cups light brown sugar
1 cup butter, melted

Filling

8 cups cut apple
2 cups sugar
½ cup flour
1 t cinnamon

Make topping first. In bowl, combine flour, oats and brown sugar. With a fork, stir in butter to make a crumbly mixture.

Make filling. Line Dutch Oven with wide tin foil. Spray Pam on tin foil lining. Combine apple, sugar, flour, cinnamon and 1 cup water. Stir to mix well.

Pour filling into Dutch Oven and crumble topping evenly over filling. Bake at 375 for approximately 35-40 minutes. Apples should be tender and topping should be golden brown.

**If you prefer, use a 9x9 baking pan in lieu of Dutch Oven. Spray with Pam.

**This was adopted from my favorite Rhubarb recipe. If you use Rhubarb, use 8 cups of cut Rhubarb in lieu of apple for Rhubarb Crisp.