

# Old Fashioned Easy Apple Crisp

Preparation Time: 15 min.

Cooking Time: ~45 min.

Servings: 9

## Ingredients

Amount	Ingredient	Cost – date:
6 larger or 8 smaller	Apples, peeled & chopped – a variety of types (not Gala)	
2 Tbsp	White sugar	
3/4 tsp & 1 tsp	Ground cinnamon, divided	
1 ½ tsp	Lemon juice	
½ cup	Brown sugar (* original recipe had 1 cup)	
1 cup	Old fashioned oats or quick cooking	
¾ cup	Whole wheat flour (*original recipe had white flour)	
½ cup	Butter, unsalted, cold, diced into small cubes or margarine	
Pinch	Salt	
Optional	Serve with whip cream OR ice cream	

## Preparation:

1. Preheat the oven to 350 F degrees. Grease an 8 x 8” or 9 x 9” pan or spray with non-stick cooking spray. Set aside.
2. In a mixing bowl, add the chopped apples, granulated sugar, ¾ tsp of the cinnamon & lemon juice. Stir to combine, then transfer to prepared baking dish.
3. In a separate mixing bowl, add topping ingredients (brown sugar, oats, flour, 1 tsp cinnamon, salt & diced cold butter). Use a pastry cutter to cut the butter into the oat mixture, using a slight downward twisting motion, until mixture resembled pea-sized crumbs. Alternatively, you can use two forks or even your hands to cut butter into the mixture.
4. Spread topping over apples in baking dish & gently pat to even it out. Bake about 45 minutes, until golden brown & bubbly.
5. Serve warm & enjoy!

## NOTES:

Store extras in fridge.

Recipe source: Modified version of my mom’s recipe (Lisa Ireland)

Connections Cafe recipe – Nov 11, 2021