

Oatmeal Apple Crisp

This recipe makes one 9x13 pan. Use disposable foil pans.

Preheat oven to 350.

7-8 medium sized apples, peeled and cut into good sized chunks (not too small or they get mushy), about 7-8 cups

1 cup white sugar

2 tsp ground cinnamon

1 tsp lemon juice

Mix together and place evenly in the bottom of an ungreased pan. They should generously fill the bottom of the pan.

In a separate bowl, combine the topping ingredients.

1 ½ cups all purpose flour

1 cup quick cooking oatmeal

1 cup brown sugar

¾ cups butter at room temperature

Cut ingredients together with a fork, it will be crumbly. Place topping evenly over apples.

Bake about 50 minutes to 1 hour until fork tender and lightly browned.

Makes 8 servings.