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.