Apple Crisp

Description

There isn't anything quite like warm apple crisp, fresh out of the oven with a large scoop of ice cream served on top and melting. It's just about the easiest dessert to make with fresh apples.

Summary

Yield: 8
Source: Recipe Girl
Prep Time: 45 minutes
Category: Desserts
Cuisine: American

Ingredients

- 5 cup apples peeled and thinly sliced
- 1 tbsp lemon juice
- 1 cup quick cooking oats
- 1 cup brown sugar
- 1/3 cup flour
- 1/2 tsp cinnamon
- 1/2 tsp salt
- 1/2 cup unsalted butter melted

Instructions

Preheat oven to 375 degrees F.

Lightly spray 8x10-inch baking dish with nonstick spray.

Spread apples in the bottom of the baking dish.

Sprinkle with lemon juice.

In a medium bowl, mix together the oats, brown sugar, flour, cinnamon, and salt.

Pour in the melted butter and use a fork to combine.

Use your fingers to sprinkle the crumb mixture over the apples.

Bake, uncovered, for 30 minutes- or until bubbly and hot.

Tips:
*Great served warm with vanilla ice cream.

*Cover and refrigerate leftovers. Reheat leftovers to serve.