

Apple Crisp

The Beader Chef Original

Servings: 6 to 8

Ingredients:

- 4 cups Macintosh Apples, sliced
- 1 tbsp. Lemon Juice
- 2/3 cup Flour
- 2 cups Oats, large flake or instant
- 1 cup Brown Sugar, lightly packed
- 1 tsp. Salt
- 2 tsp. Cinnamon
- 2/3 cup Butter, melted

Directions:

1. Preheat the oven to 375F and grease a 9"x9" baking dish.
2. Place apples in the dish and sprinkle with lemon juice.
3. In a bowl, combine the flour, oats, brown sugar, salt and cinnamon.
4. Mix in the melted butter and stir until crumbly.
5. Sprinkle crumble mixture over the apples.
6. Bake for 30 minutes or until the apples are tender.