

Apple Crisp

Ingredients

- 8 cups sliced apples
- 1 1/2 cups brown sugar
- 1 cup flour
- 1 cup oats
- 2/3 cup butter, softened
- 1 1/2 tsp cinnamon
- 1 1/2 tsp nutmeg

Instructions

Heat oven to 375. Grease 9 x 13 pan. Arrange apples in pan. Mix remaining ingredients. Sprinkle over apples. Bake about 30 minutes or until topping is golden brown and apples are tender. Serve warm and, if desired, with ice cream.

Summary

Yield: 12

Source: Betty Crocker cookbook

Prep Time: 5 minutes

Category: Desserts