

Apple Crisp



Ingredients:

Streusel

$\frac{3}{4}$ cup all-purpose flour

$\frac{3}{4}$ cup old-fashioned oats

$\frac{1}{2}$ cup packed brown sugar

$\frac{1}{2}$ teaspoon ground cinnamon

$\frac{1}{2}$ cup cold butter, cut in pieces

Filling:

6 cups chopped ($\frac{3}{4}$ -inch pieces) peeled tart apples (about 6 medium apples)

$\frac{1}{2}$ cup granulated sugar

2 tablespoons all-purpose flour

$\frac{1}{2}$ teaspoon ground cinnamon

1 teaspoon lemon juice (optional)

- Preheat oven to 375°F. Grease 8-inch square (2-quart) glass baking dish
- Prepare streusel: In medium bowl, flour, oats, brown sugar and cinnamon until blended. Cut in cold butter, using fork or pastry blender, until mixture is crumbly.
- Prepare filling: In large bowl, mix filling ingredients until well coated. Spread evenly in baking dish. Sprinkle streusel over top.
- Bake 30 to 35 minutes or until topping is golden brown and juices are bubbling along edges.
- Now the hard part, waiting! Let cool 15 minutes before serving. Best when served with vanilla ice cream, be sure to make up a batch of delicious ice cream in a bag to enjoy with your crisp.