

Apple Crisp

Ingredients

- 6 or more Knight's Orchards apples
- 2 tablespoons water
- pinch of salt
- 1 tsp. or more cinnamon
- 1/2 cup oats
- 1 cup sugar
- 3/4 cup all purpose flour
- 1/3 cup softened butter



Directions

- Preheat oven to 350°
- Combine oats, sugar, flour, and butter by dipping fingers in dry ingredients first and then rubbing mixture together to make uniform topping. Set aside.
- Butter an 8" baking pan with paper towel.
- Peel, core and cut apples into slices. Spread apple slices mounded high in prepared pan.
- Add water and a pinch of salt.
- Sprinkle with lots of cinnamon.
- Sprinkle with lots of topping.
- Bake for 40 minutes or until crisp.

Yield 4 Servings