

## **Fall Apple Crisp**

### **Ingredients**

- \* 1/2 cup flour
- \* 1/4 cup packed light brown sugar
- \* 3 tablespoons slivered almonds
- \* 7 cups sliced peeled apples (about 3 pounds, granny smith work well)
- \* 1/4 cup sugar
- \* 5 tablespoons butter, cut into small pieces
- \* 1/2 cup oats
- \* 1/3 cup apple juice

### **Direction**

1. Preheat oven to 375°.
2. Slice and peel apples.
3. Toss with apple juice to coat.
4. Combine flour, sugar, and oats in a bowl.
5. Cut in butter using a pastry blender or hands until mixture is crumbly.
6. Stir in almonds.
7. Pour apple mixture into 8-inch square baking pan.
8. Sprinkle with crumb mixture.

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Card 1

9. Bake for 45 minutes or until topping turns golden brown.

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Card 2