

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