



# Crisp Apple Crisp

Makes: 12 large servings

Prep Time: 20 minutes Cook Time: 45 minutes

Total Time: 1 hour & 5 minutes

- 10 cups Granny Smith apples peeled, cored and sliced
- 1 cup brown sugar
- 1 tbsp all-purpose flour
- 1 tsp ground cinnamon

## Crisp Mixture:

- 2 cups quick-cooking oats
- 2 cups all-purpose flour
- 2 cups packed brown sugar
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp ground cinnamon
- 1 cup unsalted butter, cubed while cold
- Ice cream, whipping cream, caramel sauce, if desired for topping

Preheat oven to 375°F. Prepare a 9x13 pan with baking spray or coating with butter.

## Apple Mixture:

Place sliced apples in a bowl. Add brown sugar, flour, and cinnamon. Stir gently and make sure every piece of apple is covered in the sugar mixture. Set aside.

## Crisp Mixture:

Combine the oats, flour, brown sugar, baking powder, baking soda, and cinnamon together. Add in the cubed butter and use your hands to combine. You want the butter to be pea-sized and coated entirely. You should have 6 cups. Spread 3 cups over the bottom of your prepared pan and press flat. Pour the apple mixture over top and press down with rubber spatula. Pour remaining crisp mixture over top of the apples and bake uncovered at 375°F for 35-45 minutes.

Serve warm or at room temperature, with ice cream or whipping cream. Top with caramel sauce, if desired.