



Cinnamon Apple Crisp (Regular)

Crust Ingredients:

1 cup	quick oats
1 cup	all-purpose flour
1 cup	brown sugar
¼ tsp.	baking powder
¼ tsp.	baking soda
¼ tsp.	salt
½ cup	butter, melted
6 cups	peeled and sliced apples
to taste	Cinnamon



Directions:

Preheat oven to 350 degrees.

Topping: Mix all dry ingredients together then add melted butter. Mix by hand until combined. Set aside.

Preheat oven to 350 degrees. Pour peeled and sliced apples into a 9"x 9" glass pan. Pour topping evenly over top of sliced apples. Sprinkle with cinnamon. Cover with foil and bake for 30 minutes. Remove foil and bake for additional 15 minutes or until apples are tender when tested with a fork.

Serve hot or cold – with a scoop of vanilla ice cream!

Yields: 8 (1 cup servings)