

# Lisa's Epic Apple Crisp

## MAIN INGREDIENTS:

- 6 CUPS APPLES-PEELED AND CUT UP INTO SMALL CHUNKS 3/4" x 3/4"
  - I LIKE TO USE WOLF RIVER REDS, GRANNY SMITH, OR MACINTOSH. ANYTHING WITH A LITTLE BIT OF SOURNESS TO THEM WILL WORK!
- 3/4 CUP SUGAR
- 3/4 TEASPOON CINNAMON
- 1/2 CUP FLOUR

**STEP ONE:** MIX ALL INGREDIENTS TOGETHER AND PLACE IN A 9" x 13" BAKING DISH (YOU CAN ALSO USE TWO 8" x 8" BAKING DISHES).

## TOPPING INGREDIENTS:

- 1 CUP BROWN SUGAR
- 1 1/2 CUP OATMEAL
- 1 CUP FLOUR
- 3/4 CUP SOFTENED BUTTER

**STEP TWO:** MIX AND PRESS TOPPING INGREDIENTS ON TOP OF APPLE MIXTURE.

**STEP THREE:** BAKE 350 DEGREES OR UNTIL TOP IS LIGHT BROWN

- BAKE TIME IS ABOUT 35 TO 40 MINUTES. IF USING TWO 8 X 8 PANS, IT'S MORE LIKE 30 MINUTES DEPENDING ON THE OVEN.

**STEP FOUR:** ENJOY! REPEAT.

