

MELANIE'S APPLE CRISP



COOK TIME
40 minutes

TEMPERATURE
375°



SERVINGS
5-8 servings

Ingredients

Apple Filling:

4-5 apples
3/4 C sugar
1 T all-purpose flour
1/8 tsp salt
1/2 tsp cinnamon

Apple Toppings:

1/2 C oatmeal
1/2 C brown sugar
1/2 C all-purpose flour
1/8 tsp baking soda
1/8 tsp baking powder
1/4 C cold butter

Steps

Peel and cut apples into 1-inch cubes. Use enough apples to fill pan. In a large bowl, combine apple filling ingredients: sugar, flour, salt, and cinnamon. Add apple cubes and mix thoroughly. Transfer apple filling into 8-9 inch heated and oiled cast iron skillet. In a bowl combine apple topping ingredients: oatmeal, brown sugar, flour, baking soda, and baking powder. Mix thoroughly. Cut cold butter into small pieces and with a pastry cutter or fingers, mix until it looks crumbly. Pour toppings evenly over apple filling. Bake in a brick oven at 375° for 40 minutes. Apple crisp is done when knife can be inserted easily through apples and bubbling around edge of pan.

Notes

- Use firm apples. Mushy apples will make a mushy apple crisp!
- For added flavor and creaminess, top with a dollop of vanilla ice cream!