

Brenalou Bakes. **Brenda Food.**

Apple Crisp

Preheat oven to 350F.

Step 1: Prepare Apples

To a mixing bowl add:

1/3 cup sugar

2 Tbsp flour

1/2 tsp cinnamon

Sift together, then add:

4 cups apples, sliced

Toss to evenly coat apples. Pour into 13" x 9" baking dish. Set aside.

Step 2: Prepare Topping

To a medium mixing bowl, add:

3/4 cup flour

3/4 cups oats (regular rolled or quick)

3/4 cups brown sugar

1/4 tsp salt

1/4 tsp baking soda

1/4 tsp baking powder

Sift together, then cut in:

1/2 cup butter

Crumble over the top of the prepared apples in the 13" x 9" baking dish.

Step 3: Bake & Serve

Bake at 350F for 45 minutes until apples have softened and topping appears browned. Serve hot or cold.

Brenda's tips:

- **Serving size:** 8 to 12
- Substitute one quart bottled apples for the fresh apples

Brenda Bakes.
Chelsea Blogs.
You Enjoy.

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