

Apple Crisp II

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Rated: ★★★★★

Submitted By: Diane Kester

Photo By: jrbaker

Prep Time: 30
Minutes

Cook Time: 45
Minutes

Ready In: 1 Hour 20
Minutes

Servings: 12

"Cinnamon-spiced apples are baked with a sweet oat crumble in this simple dessert. It's great served with ice cream!"

INGREDIENTS:

- | | |
|--|----------------------------|
| 10 cups all-purpose apples, peeled, cored and sliced | 1 cup quick-cooking oats |
| 1 cup white sugar | 1 cup all-purpose flour |
| 1 tablespoon all-purpose flour | 1 cup packed brown sugar |
| 1 teaspoon ground cinnamon | 1/4 teaspoon baking powder |
| 1/2 cup water | 1/4 teaspoon baking soda |
| | 1/2 cup butter, melted |

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degree C).
2. Place the sliced apples in a 9x13 inch pan. Mix the white sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples. Pour water evenly over all.
3. Combine the oats, 1 cup flour, brown sugar, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture.
4. Bake at 350 degrees F (175 degrees C) for about 45 minutes.

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