

Home 11/15
\$3
7:30
Bumped the Accountant
Trails
Inns

SHELLIE'S CINNAMON APPLE CRISP

Fall weather makes me think of piles of leaves, big orange pumpkins, and apples! Try my Cinnamon Apple Crisp when the weather starts cooling down in your neck of the woods.

8 cups apples, peeled and sliced (about 15 medium-size apples)
¾ cup sugar
1 cup flour, divided
3 teaspoons cinnamon, divided
½ cup water
1 cup quick oats
1 cup brown sugar
½ teaspoon baking soda
¼ teaspoon baking powder
½ cup (1 stick) butter, melted
½ teaspoon apple pie spice

Preheat oven to 350 degrees. Peel, core, and slice apples. Layer in bottom of casserole dish. I like to use a variety of apples, but this recipe works with whatever you have on hand. Combine white sugar, ½ cup flour, and 2 tablespoons cinnamon. Sprinkle over apple slices. Pour ½ cup water over this.

Combine oats with remainder of flour, brown sugar, and 1 teaspoon cinnamon, baking soda, and baking powder. (Can you tell I love cinnamon?) Stir in melted butter and crumble over apples. Sprinkle dish with apple pie spice for good measure. Bake for 45 minutes.