

Apple Crisp

Main Ingredients

4 cups peeled, sliced apples

1/3 c. water

1 tsp. cinnamon

1 t sugar

3/4 c. flour

1/2 c. white sugar

1/2 c. brown sugar

1 tsp. cinnamon

1/2 c. slightly softened
butter

1/4 tsp. salt



Directions

1. Preheat the oven to 350 degrees F.
2. Butter a deep, 4 quart baking dish.
3. Spread the apples over the bottom of the baking dish. Sprinkle the water over them and then sprinkle on the 1 tsp. of cinnamon and 1 T sugar.
4. In a bowl, blend together the flour, sugars, cinnamon and salt. Cut the butter into the dry ingredients until crumbly. Distribute evenly over the top of the apples.
5. Bake for about 40 minutes until the apples are tender and the top is brown.
6. Serve with whipped cream or ice cream

