



Directions:

1. Put your dried apples into a pot and barely cover them with water. Bring to a boil and then simmer for about 15 minutes until most of the water is gone and the apples are soft.
2. Pour the apples into a 2 quart casserole dish.
3. Mix together the Tbsp of sugar and 1 tsp of cinnamon and then sprinkle it over the top of the apples.
4. In a separate bowl, blend the remaining dry ingredients. Then, cut the butter into the dry ingredients until you have a crumbly mixture. Sprinkle this mixture over the top of the apples.
5. Bake the apple crisp in a 350 degree oven for about 40 minutes. The top will be brown and crumbly.
6. Serve warm with ice cream!

Dried Apple *Apple Crisp*



Ingredients:

- 4 cups dried apples
- Enough water to cover the apples
- 1 Tbsp. granulated sugar
- 1 tsp. cinnamon
- 3/4 c. flour
- 1/2 c. granulated sugar
- 1/2 c. brown sugar
- 1 tsp. cinnamon (yes again)
- 1/2 c. slightly softened butter
- 1/4 tsp. salt