

APPLE CRISP

TOPPING

3 cups flour

1 ½ cups **cold** butter (cut into smaller pieces)(Because this recipe does not have any salt, I use the salted versus the unsalted butter; if using unsalted butter add a pinch of salt)

1 ½ cups sugar

½ cup oatmeal

Mix flour and sugar, add butter pieces and “cut” into the mixture till its crumbly. Add oatmeal and continue cutting.

FRUIT LAYER

Cut 8-10 apples (or other fruits) into bite size pieces. If using apples remove skin and core. If using canned fruits, drain as much liquid as possible.

Mix the following together:

1 cup sugar – (Use less if using Fuji apples or canned fruits such as pear and peaches)

1/3 cup flour (Use more if using canned fruits such as pear or peaches)

cinnamon to taste

Mix the flour/sugar/cinnamon with the fruits.

Place small pieces of butter at bottom of baking pan; pour fruit mixture in then top with the oatmeal/flour/sugar/butter mix

Bake at 350 degrees for about 35 – 45 minutes. (I tend to bake longer because I like the top to be browner and more crisp.)