



Family size or a small batch



Ingredients:

5 lbs baking apples or six large for a small batch (wash, core, peel, slice)
4 Tablespoon lemon juice
1 tsp salt
1/4-3/4 sugar or half brown sugar for extra richness
1 teaspoon quality cinnamon. 1/2 all purpose flour

Crisp: this is a doubled portion as you never have enough "crisp" on top

1 1/2 melted butter
2 cups Brown sugar
1 cup white sugar
5 cups old fashion rolled oats
2 teaspoons quality cinnamon
1/2 teaspoon nutmeg (fresh grated a treat)
1/2 cup flour

Preparation:

9x13 glass baking pan greased and small 9x9 pan (this is a large batch)

Heat oven to 375 degrees

prepare apples and toss in lemon juice set aside

Crisp topping, in a large glass bowl, melt butter, mix sugars, spices till completely combined, fold in oats and flour. set aside

Toss salt, sugars, cinnamon, and flour covering the apples. Pour into prepared baking dishes. Spoon over crisp topping, do not pat down.

Bake @ 375 degrees for 45-50 minutes until nicely browned on top of crisps. Remove from oven, cool briefly, add vanilla ice cream and enjoy. Travels well for family gatherings, Keeps refrigerated for up to three days. Happy Baking.

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