

M-43 Apple Crisp

#GMFAPPLEPICKING2020

This is one of our favorite autumn apple recipes to make with the whole family. Be sure to cut the apples nice and thin so they cook all the way through. And serve it up with a scoop of vanilla ice cream!

Ingredients

4 apples (peel and cut small/thin)

1/4 cup light brown sugar

3/4 teaspoon ground cinnamon

1/4 cup water

1 cup all-purpose flour

2/3 cup granulated sugar

1/2 cup (1 stick) butter, softened



1. Heat oven to 375 degrees. Spray a 9x13 baking pan
2. Combine apples with the brown sugar and cinnamon. Evenly spread them in pan and pour the water over top.
3. Combine flour, sugar, and butter in a mixing bowl. Use pastry cutter or fork to mix. The mixture should be crumbly! Sprinkle it evenly over the apples.
4. Bake for 35-40 minutes. The apples should be bubbling around the edge of the pan.
5. Don't forget to share a photo of your dessert with us on social media. We'd love to see what you made!

