

Autumn's Apple Crisp

Ingredients

- 10 cups apples, peeled,cored and sliced
- 1 cup of sugar
- 1 TBSP of all purpose flour
- 1 tsp of cinnamon
- 2-3 TBSP of water
- 1 cup of rolled oats
- 1 cup of all purpose flour
- 1 cup of brown sugar
- ¼ tsp baking powder
- ½ cup of melted butter



Directions

- Preheat oven 350*
- 9x13 inch baking pan
- add apples to a bowl
- mix sugar, flour and cinnamon together
- combine apples and mix together
- place in baking pan
- pour water over apples
- combine oats, flour,brown sugar,baking powder in a bowl
- mix together until crumbly
- add to apple mixture
- bake about 45 minutes, until golden brown
- ENJOY