

# Apple Crisp

## Ingredients

### FILLING:

- 5 cups sliced and peeled apples (about 4-5 medium apples - Granny Smith or Honeycrisp are great choices!)
- 2-4 tablespoons granulated sugar (depending on preference)
- 1 teaspoon ground cinnamon

### TOPPING:

- $\frac{3}{4}$  cup rolled oats
- $\frac{3}{4}$  cup all-purpose flour
- $\frac{1}{2}$  cup brown sugar, lightly packed
- $\frac{1}{3}$  cup unsalted butter, melted

## Instructions

- Preheat oven to 375F.
- In a 9" square or round baking dish, toss together all the filling ingredients.
- In a medium bowl, mix together the oats, flour and brown sugar. Add in the melted butter and stir until all is moistened. Sprinkle the topping mixture evenly over the filling.
- Bake for 35-40 minutes until the apples are tender and bubbling.
- Leftovers can be covered with foil or plastic wrap and stored in the fridge for up to 3-4 days.