

# Easy Apple Crisp

A quick summer apple crisp: sliced apples topped with an oatmeal crumb topping, baked until crisp

Yield:

12 servings

Ingredients:

8 cups (about 9-10 medium) cored, peeled, and sliced cooking apples

2 Tablespoons lemon juice

2/3 cup flour

1 1/3 cup (packed) brown sugar

1 1/2 teaspoons cinnamon

1 1/2 cups quick oats

2/3 cup butter, softened

1/4 cup sunflower seeds, optional

Instructions:

1. Spread apple slices in a greased 9 x 13 baking dish. Sprinkle with lemon juice. (Skip lemon juice if apples are extremely tart.)

2. Combine flour, brown sugar, cinnamon, and oats. Add melted butter and mix until crumbly. Sprinkle over apples. Top with sunflower seeds if desired.

3. Bake at 375 degrees for 25-30 minutes or until top is golden brown and apples test done.



This recipe is from Tammy's Recipes.