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Warm Apple Crisp

Chef Stephanie van Loon

INGREDIENTS:

4-5 pounds of apple
1/4 cup granulated sugar
1/4 cup brown sugar
2 Tblsp flour
1/2 teasp cinnamon

Crisp Topping

1 and 1/2 cup flour
1 cup granulated sugar
1/2 cup brown sugar
1 cup oatmeal (instant)
a pinch of salt
2 sticks of butter (1/2 pound) COLD!



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INSTRUCTIONS:

Dice the apple, mix the sugars, flour, and cinnamon in a bowl with apples. Put that mixture in a large baking dish or pie plate. You can also make individual sizes too. Set aside.

For the crisp topping, in a bowl or electric blender with the paddle attachment combine the flour, sugars, salt and oatmeal. Add the butter and gently mix until the butter is pea-sized and crumbly. Refrigerate until chilled. Then top the crisp over the apple filling. Don't be shy! Bake at 350 for about an hour until the juices are bubbly and topping a golden brown crisp. Serve with vanilla ice cream.

Enjoy!