

Baked Apple Crisp

from BettyCrocker.com

Ingredients

- 4 medium apples, sliced
- 3/4 cup packed brown sugar
- 1/2 cup all-purpose flour
- 1/2 cup quick-cooking or old-fashioned oats
- 1/3 cup infused butter, softened
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon ground nutmeg
- cream or ice cream, if desired

Instructions

- Preheat oven to 375F. Grease bottom and sides of an 8” square pan.
- Spread apples in pan. In a medium bowl, stir remaining ingredients except cream until well mixed; sprinkle over apples.
- Bake about 30 minutes or until topping is golden brown and apples are tender when pierced with a fork.
- Serve warm with cream.

Serves 6

Prep Time: 15-20 minutes.

Notes