



apple crisp

Quick to prepare and incredibly satisfying, this cozy apple crisp comes together with pantry staples and delivers warm, cinnamon-spiced flavor in every bite. Top it off with a scoop of vanilla ice cream for the perfect dessert!

Ingredients

- 6 tart apples – peeled, cored, and sliced
- ½ cup butter, melted
- 1 cup all-purpose flour
- 1 cup white sugar
- 1 cup quick-cooking oats
- 2 tablespoons ground cinnamon, divided
- ¼ cup butter, cut into small pieces

Instructions

1. **Preheat** your oven to 350°F (175°C). Lightly grease a 9×13-inch baking dish.
2. **Layer** the sliced apples evenly in the bottom of the dish.
3. **In a mixing bowl**, stir together the melted butter, flour, sugar, oats, and 1 tablespoon of the cinnamon until the mixture is crumbly.
4. **Sprinkle** the crumble mixture evenly over the apples. Dot the top with the remaining ¼ cup of butter and sprinkle with the remaining tablespoon of cinnamon.
5. **Bake** for 50 minutes, or until the topping is golden brown and the apples are tender.
6. **Serve warm**—ideally with a generous scoop of vanilla ice cream!