

# APPLE CRISP

## INGREDIENTS

### For the Apples:

- 9-10 large apples, peeled, cored and sliced
- 3/4 cup sugar
- 2 tablespoons flour
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt

### For the Topping:

- 1 cup flour
- 1 cup brown sugar
- 1/2 cup oats
- 1/2 cup butter (1 stick) cut into 1-inch pieces
- Vanilla ice cream, for serving

## INSTRUCTIONS

1. Preheat the oven to 375 degrees. Spray a large casserole dish or 9×13-inch glass baking dish with non-stick cooking spray.
2. In a large bowl, combine the apple slices, sugar, flour, cinnamon, nutmeg and salt. Toss to coat the apples and transfer to the prepared baking dish.
3. To make the topping, combine the flour, brown sugar and oats in a medium bowl. Add the butter pieces, and with your fingers, rub the butter in the mixture until it resembles coarse crumbs. Sprinkle this mixture over the apples.
4. Bake for 35 to 40 minutes or until the topping is crisp and golden and the inside is warm and bubbly.

5. Let sit for about 30 minutes before serving with vanilla ice cream.

Source : [allrecipes.com](http://allrecipes.com)