

# Everybody Wants A Slice Of This Apple Crisp!

## Ingredients

10 c. thinly sliced apples  
1 c. Domino white sugar  
1 T. Gold Medal all-purpose flour  
1 t. McCormick ground cinnamon  
1/2 c. water  
1 c. Quaker quick-cooking oats  
1 c. Gold Medal all-purpose flour  
1 c. packed Domino brown sugar  
1/4 t. Clabber Girl baking powder  
1/4 t. Arm & Hammer baking soda  
1/2 c. Land O Lakes butter, melte

## Instructions

Preheat oven to 350 degrees. Place the sliced apples in a 9 x 13-inch pan. Mix the white sugar, 1 T. flour, and ground cinnamon together, and sprinkle over apples. Pour water evenly over all.

Combine the oats, 1 c. flour, brown sugar, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture. Bake at 350 degrees for about 45 minutes.