

# Grandma's Apple Crisp

A true classic Fall dessert, this easy apple crisp recipe is reminiscent of generations past. Pop this apple crisp in the oven and wait for the delicious smell to waft through your house!

Do you have a classic Fall dessert that you just LOVE? I have several, but one of them is definitely this apple crisp recipe! Growing up, my Mom had two classic desserts that she made... one was her famous Carrot Cake, and the other was a mouthwatering apple crisp.

This isn't her exact recipe, but it's one that I've tweaked and been working on for a while, and I've finally gotten it just right! While I do love pumpkin, apple is actually my favorite Fall flavor. Mostly because of this crisp lol.

Some apple crisp recipes don't use oats, which is totally fine if that's your thing, but I LOVE the crispy oat topping, so I made sure to add a good amount of it.

WHAT APPLES DO I USE FOR THIS EASY APPLE CRISP?

Simply put, you can use any apples that you like! My personal favorite for this recipe is the golden delicious variety, but Granny Smith or Fuji are some other great varieties.

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

## **Ingredients:**

- 1 cup brown sugar
- 1 cup rolled oats
- 1 cup all-purpose flour

1/2 cup butter, melted  
3 cups apples – peeled, cored and chopped  
1/2 cup white sugar  
2 teaspoons ground cinnamon

**Directions:**

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8-inch square pan.

In a large bowl, combine brown sugar, oats, flour and butter. Mix until crumbly. Place half of crumb mixture in pan. Spread the apples evenly over crumb mixture. Sprinkle with sugar and cinnamon and top with remaining crumb mixture.

Bake in the preheated oven for 40 to 45 minutes, or until golden brown.

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