

When Life Hands You Apples Make 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, melted

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.