

Favorite Apple Crisp

A Bountiful Kitchen

4 lbs of apples, preferably Granny Smith, peeled and sliced
1 tablespoon vanilla
3/4 cup dark brown sugar*
1 teaspoon cinnamon
1/4 teaspoon nutmeg
dash of salt

Topping:

1 1/4 cup old fashioned oats
3/4 cup all purpose flour
1/2 cup brown sugar, dark or regular
1 teaspoon cinnamon
1/2 teaspoon salt
1/2 cup butter (not margarine) , cubed

Place rack in center of oven and preheat oven to 375 degrees.

Lightly grease a 9x13 pan or two-9 inch pie plates.

Place apples into a large bowl. Sprinkle the apples with one tablespoon of vanilla. Top with brown sugar, cinnamon, nutmeg and dash of salt. Pour apple mixture into prepared pan(s).

In same bowl, Place all dry topping ingredients. Using fingers or a pastry cutter, cut butter into dry ingredients. Spread/sprinkle topping onto top of apple mixture.

Bake for about 45 minutes or until apples are bubbly and topping is golden brown.

Remove and let sit for 15 minutes. Serve warm with vanilla ice cream or whipped cream.

Tips:

-*you may use regular brown sugar, dark will produce a more caramelized filling.

-Apple Crisp is best served immediately after baking. If you need to make this ahead, you may put the dish together and bake the dessert for about 30 minutes. Remove, but do not cover or topping will get soggy. Let sit on counter to cool.

Before serving, preheat oven to 425 and finish baking dessert on top third of oven for about 15-20 minutes, or until heated through and bubbly.