

Apple Crisp for two

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Recipe from: Michelle Day

Here's what you need:

4 small apples, granny smith, peeled thinly diced, (from the bag)

1/2 cup sugar

1 tsp. cinnamon

1/4 tsp. nutmeg

2 Tbs. flour

Topping

1/2 cup old fashioned oatmeal

1/2 cup flour

1/3 cup sugar

a pinch of salt

4 Tbs. cup butter

Preheat oven to 375 degrees. Spray a 5 x 7 baking dish with cooking spray and set aside.

Wash, dry and peel the apples. Slice thinly then dice and put in a medium bowl with the sugar, spices, and flour. Mix well and pour into baking dish.

Make the topping by placing the oats, flour, brown sugar, and salt in a bowl and stir until combined.

Add cubed butter and cut in with a pastry cutter or press between your fingers until it is all crumbly.

Pour on top of the sliced apples and pat down with your hand.

Bake for 45 minutes or until the top is golden and the apple are fork tender.

Serve warm with whipped cream or ice cream or both!