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Easy Apple Crisp

Ingredients

Topping

- ½ cup (125 mL) brown sugar, packed
- ½ cup (125 mL) rolled oats
- ½ cup (125 mL) all-purpose flour
- ½ tsp (2.5mL) ground cinnamon
- ¼ cup (60 mL) cold butter
- Pinch of salt

Filling

- 4 medium-large apples* cored and sliced
- 2 Tbsp (30 mL) granulated sugar
- 2 Tbsp (30 mL) all-purpose flour
- 1 tsp (5 mL) ground cinnamon

Directions

Preheat the oven to 350°F (175°C). Lightly grease a 9x9-inch baking dish (23x23 cm) with butter*.

Topping:
Stir the brown sugar, oats, all-purpose flour, ½ teaspoon cinnamon and salt together in a medium bowl. Cut in the butter until large crumbles form. Set aside.

Filling:
Place the sliced apples in the prepared baking dish. Toss with sugar, flour and cinnamon.

Scatter the previously prepared topping over the apples.

Bake for 30-40 minutes, or until the filling is bubbling up and the topping is browned.

Allow to rest at room temperature for 10 minutes before serving.

*Substitute semi-soft pears for apples.
Coconut oil is a substitute for butter for greasing baking pans/dishes.

Recipe Submitted by: Beth Lukacs, South River Pantry