



Apple Crisp

Serves 16 (2 x 2" piece)

Ingredients

- 4 cups sliced peeled apples(a mix of varieties is always good) (about $\frac{1}{4}$ " thick)
- 2 t. lemon juice
- Variation: add 1 cup dried cranberries or frozen blueberries

Directions

- Preheat oven to 350.
- Lightly butter an 8 x 8 baking dish.
- Toss apples with lemon juice.
- Put them in the baking dish.
- Sprinkle the topping over the apples.
- Bake for 25-30 minutes or until the apples begin to juice and are soft when pierced with a paring knife.

Topping Ingredients

- $\frac{1}{2}$ cup flour or gluten-free flour
- $\frac{1}{2}$ cup packed light brown sugar
- $\frac{1}{2}$ t. cinnamon
- $\frac{1}{4}$ cup vegetable oil or butter

Directions

- Mix together first 3 ingredients.
- Blend the oil into the dry ingredients. Do not overmix. The topping needs to be crumbly not oily.