

APPLE CRISP

Prep. time:	Total time:	Serves:
15 min	1 hr 5min	8

Ingredients:

- ½ cup sugar
- 2 tablespoons cornstarch
- 1 teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg
- 2 pounds firm, tart apples 4 to 5 medium apples like Granny Smith, peeled, cored, and diced
- 1 tablespoon orange juice

For the crumble topping:

- 1 ½ cups old-fashioned oats (or gluten free oats)
- 1 cup all-purpose flour (or gluten free flour)
- ½ cup firmly packed light brown sugar
- ½ teaspoon salt
- ½ cup unsalted butter melted

Instructions:

- Preheat the oven to 350°F and lightly spray a 2-quart baking dish with nonstick cooking spray.
- In a large bowl, whisk together the sugar, cornstarch, cinnamon, and nutmeg. Add the apples and orange juice and toss to coat. Pour evenly into the prepared baking dish. Set aside.
- In a medium bowl, stir together the oats, flour, brown sugar, salt, and melted butter until a crumble forms. Sprinkle over the apple mixture.
- Bake for 50 to 60 minutes or until the filling is thick and bubbling around the edges and the apples are tender. Serve warm with a scoop of vanilla ice cream, if desired.

