

# Baked Apple Crisp

## Recipe



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## Ingredients:

- 4 Apples (peeled and cut into small thin slices)
- 1/4 cup Brown Sugar
- 1/2 teaspoon Ground Cinnamon
- 1/4 cup Water
- 1 cup All-Purpose Flour
- 2/3 cup Granulated Sugar
- 1/2 cup (1 stick) Softened Butter

**Prep Time:** 10 minutes  
**Cook Time:** 40 minutes  
**Servings:** 6

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## Instructions:

- Heat oven to 375 degrees. Spray a 9x13 baking pan (for a thinner crisp) OR a 9x9 baking pan (for a thicker crisp) with cooking spray and set aside.
- In a bowl combine the peeled, and thinly cut apples with the brown sugar and cinnamon. Stir together to mix well and place apples into the prepared pan and evenly spread out. Pour the water over the apples.
- Combine the flour, granulated sugar, and softened butter in a mixing bowl. Use your clean hands or a pastry cutter to mix it together. The mixture should be crumbly and resemble wet sand. Sprinkle it evenly over the apples.
- Bake for 40-45 minutes. The top should be golden brown and the apples bubbling at the edge of the pan. Serve warm with a scoop of your favorite ice cream.