



Apple Crisp

1. Have an adult preheat the oven to 350 degrees
2. First make the topping. Mix together oats, flour, cinnamon, nutmeg, sugar and brown sugar. Stir well
3. Add the butter, work together with fingers or fork
4. Next make the filling. Place apples into large bowl and drizzle lemon juice. toss to coat
5. In a small bowl, add flour brown sugar, cinnamon and nutmeg. Stir until combined
6. Layer apple mixture in baking sheet. Sprinkle crumble over the top
7. Have an adult bake it for 35-40 minutes

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Ingredients List

- 6 granny apples
 - 2 tablespoons of lemon juice
 - 1/2 cup light brown sugar
 - 1/4 cup all-purpose flour
 - 3/4 cup sugar
 - 1 1/2 teaspoon cinnamon
 - 1 teaspoon nutmeg
- Topping:**
- 3/4 cup old fashioned oats
 - 1/4 cup of flour
 - 1/4 cup light brown sugar
 - 1/4 sugar
 - 4 tablespoons of cold butter
 - 1 teaspoon cinnamon
 - 1/2 teaspoon of nutmeg

