

APPLE CRISP

1 Tbsp Water
3 Apples

SAUCE:

½ tsp Cinnamon
1 Tbsp Flour
3 Tbsp White Sugar

TOPPING:

¼ cup Flour
¼ cup Oatmeal
¼ cup Brown Sugar
2 Tbsp Margarine or butter

1. Preheat oven to 400 degrees.
2. Peel and slice apples. Place in a glass pie dish and add the water.
3. Cover completely with plastic wrap and microwave for 4 min on high. Using a fork, check the apples for softness. Re-cover and cook 2 more minutes if needed. **DO NOT POUR THE JUICE OUT!**
4. **SAUCE:** In a bowl, combine white sugar, 1 Tbsp flour, and cinnamon. Mix with the apples.
5. **TOPPING:** Mix together ¼ cup of flour, oatmeal and brown sugar in a bowl. Cut in margarine with a fork. It should look crumbly. Set aside.
6. Sprinkle topping over apple mixture.
7. Bake uncovered on 400° for 5 min. Serve with ice cream.