

# APPLE CRISP

From

**Courtney Quinn**

I obtained this recipe in my High School's Home Economics class back in the 1970's and I have been making it ever since!

## Ingredients:

6 c. peeled sliced apples  
1 T lemon juice combined with 1 T water  
3/4 c. firmly packed brown sugar. I prefer light brown sugar.  
1/2 c. flour  
1/4 c. uncooked quick oats  
1/3 c. soft butter  
1 t. cinnamon

## Procedure

Start oven at 375 degrees. Spread peeled apples in 8" square pan. Sprinkle lemon juice & water over apples. Stir together remaining ingredients and sprinkle over apples. Bake 40-45 minutes. Serve warm or cold with whipped cream or vanilla ice cream or by itself.

