

From the kitchen of Carol Skivington:

Apple Oatmeal Crisp

You will need

- 1 Cup Brown Sugar
- 1 Cup Rolled Oats
- 1 Cup All-Purpose Flour
- 1/2 Cup Butter, melted
- 3 Cups Apples, peeled, cored, and chopped
- 1/2 Cup White Sugar
- 2 Tsp. Ground Cinnamon

Making the Dish

1. Preheat oven to 350 degrees. Lightly grease an 8-inch square pan.
2. In a large bowl, combine brown sugar, oats, flour, and butter. Mix until crumbly.
3. Place half of the crumb mixture in the pan. Spread the apples evenly over the crumb mixture.
4. Sprinkle with sugar and cinnamon and top with remaining crumb mixture.
5. Bake in the preheated oven for 40 to 45 minutes, or until golden brown.