

The Potluck: Apple Crisp!
Recipes by Inspire(d) Media • ILoveInspired.com
Originally published in the Summer 2015 Inspire(d)

Apple Crisp

5-6 medium tart cooking apples, peeled and sliced thin (5 cups)
3/4 cup packed brown sugar
1/2 cup all-purpose flour
3/4 cup quick-cooking or old-fashioned oats
1/2 cup butter
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
Ice cream, if desired

Preheat oven to 375°F. Grease bottom and sides of 9x13 pan with shortening. (Our family isn't huge, so I actually like to split this into two smaller pans and freeze one. It does extremely well later – take it out, thaw in the fridge, and bake as directed!)

Spread apples in pan. In medium bowl, cut butter into dry ingredients until well mixed; sprinkle over apples.

Bake about 30 minutes or until topping is golden brown and apples are tender when pierced with a fork. Serve with ice cream (if you want)!