



Apple Crisp

INGREDIENTS

FOR FILLING:

- Assortment of apples (recommend a dozen for this recipe)
 - Cinnamon
 - Nutmeg
- Brown Sugar

INGREDIENTS

FOR CRUST:

- 1 ½ cups all-purpose flour
- 1 cup (firmly packed) dark brown sugar
 - 1 cup oats
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoons baking soda
- 1/4 teaspoon kosher salt
- 1 cup margarine (or butter)

PREPARATION

1. Peel and slice all apples and place in a bowl. (I personally like to choose a various variety of apple types)
2. Season with cinnamon, nutmeg, and brown sugar. (I also like to add a little bit of white wine in the apples for extra flavoring.)
3. Preheat oven to 350°F and place apples in a glass baking pan (8X8).
4. In stand mixer, beat butter till light and fluffy. Add dry ingredients to the mixture.
5. Once mixture is fully combined spread the crisp over the top of the apples. (Trick! For the top dough layer, I press it into a square on wax paper and then flip it into the pan for the top layer.)
6. Bake for 40-60 minutes or until the cookie edges are golden brown
7. Eat and enjoy with loved ones (My favorite step!)