

# Apple Crisp

A RECIPE BY HAYLEY MUNROE

This apple crisp recipe has been a staple in my family for as long as I can remember. This also happens to be the first dessert my mom taught me how to make.

When baking this on Thanksgiving, I'm reminded of my family and the incredible memories I have growing up. I hope this recipe brings your family the same joy on Thanksgiving Day that it has brought mine.

## ingredients

- 6 green apples
- 2 tablespoons white sugar
- 1/2 teaspoon ground cinnamon
- 1 tablespoon flour

### Topping:

- 2 cups brown sugar
- 1.5 cups old fashioned oats
- 1.5 cups flour
- 2 teaspoons cinnamon
- 1 cup butter

## directions

- Preheat oven to 350°F.
- Peel and slice apples.
- Place apples in a 9x13 pan.
- Mix white sugar, cinnamon and flour together and toss in apples.
- Combine the first 4 topping ingredients in a bowl. Once mixed, mash cold butter in mixture until crumbly.
- Bake for 40 minutes or until lightly browned on top.
- Serve warm with vanilla ice cream or caramel drizzle.

enjoy!