

Apple Crisp



Ingredients

Apple Base-
5 apples
1 TBL cinnamon
½ tsp flour
¼ sugar
Crumble-
1 stick room temp butter
¾ cup flour
1 ½ cup packed brown sugar

Utensils

13 x 9 pan
Spoon or spatula
Peeler and knife
Measuring cups and spoons
Oven mitts
Bowls
*food processor if you have it



Recipe Instructions

Step 1: Apple

Wash apples and use a peeler to take off the skin.

Using a knife, cut out the core.

Slice into thin pieces OR use a food processor on medium slice.

Step 2: Add seasonings

Add to apples, cinnamon, flour and sugar.

Mix completely

Step 3: Add to pan

Add apple mixture to pan and spread evenly.

PRE-HEAT OVEN to 375 degrees

Step 4: Crumble

Mix butter, flour and brown sugar together, using hands to create your crumble by squeezing your hands and fingers.

Add to apple mixture DO NOT PACK DOWN, just sprinkle on top!

Step 5: Bake

Bake at 375 for 30 minutes....
Topping should look brown and bubble slightly

Step 6: Enjoy!

Let cool a few minutes and Enjoy!!

Serve on its own or with your favorite ice cream!



Scan this QR code with your phone for an instructional video on how to make this recipe.

Kitchen Safety Tips: Always check the oven before turning on

Always use oven mitts

Peel away from yourself and ask for help if you don't feel comfortable