

# Apple Crisp

For the Apple Base Layer:

6 medium apples (cored and chopped into 1-inch slices, about 6 cups total - I leave the peel on, but many prefer to have the apples peeled)

1 ½ Tablespoons Fresh Lemon Juice

¼ cup Sugar

For the Crisp Topping:

½ cup Brown Sugar

½ cup Sugar

½ cup Flour

½ teaspoon Cinnamon

A Pinch of Salt

1 stick of unsalted cold butter (cut into cubes)

¾ cup Pecans, Walnuts, or Almonds

¾ cup rolled oats

Instructions:

- Preheat oven to 350 degrees. Peel (if you must), core, and slice the apples into 1-inch bite-size pieces. Place in a bowl and toss the apples with lemon juice and sugar. Pour the apples into an 8 x 8 or 9 x 9 baking pan or 6-8 individual baking dishes. Spray baking pans or dishes with non-stick cooking spray.
- Place the brown sugar, sugar, flour, salt, and cinnamon in a medium mixing bowl. Using a fork, mix the ingredients together coarsely and add the cold butter cubes. Mix the butter in thoroughly, slowly adding the pecans, walnuts, or almonds and the rolled oats.
- Bake for approximately 40 minutes or until apples are tender, the filling is bubbling, and the topping is golden. Let sit for 5-10 minutes before serving to allow the filling to set-up. Serve with vanilla ice cream scoops on top.