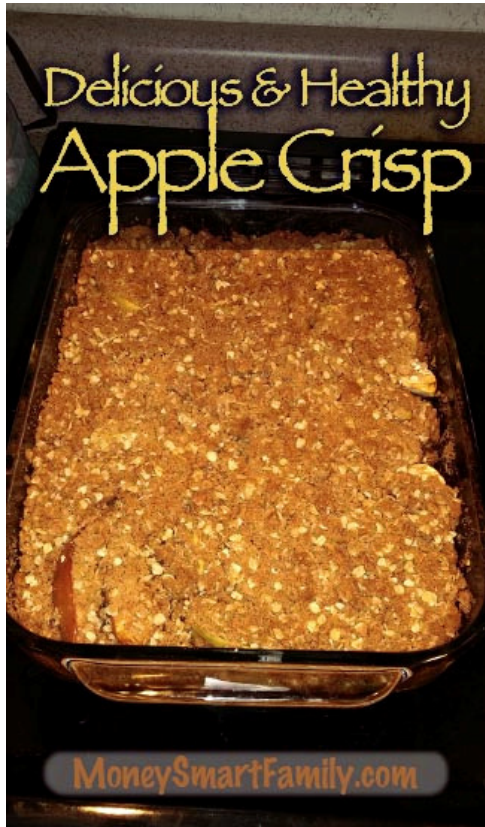


Delicious and Healthy Apple Crisp Recipe

<https://moneysmartfamily.com/money-saving-tips/dessert-recipes-family-favorites/#crisp>



This is a delicious fall classic dessert . . . and it's healthy too (that is unless you top it with ice cream)—then it's just plain YUMMY! We became hooked on this recipe from our friend Lyn who had an apple tree in her front yard and shared apples with us every year!

Ingredients:

- 4 cups sliced tart Apples
- 3/4 cup packed Brown Sugar
- 1/2 cup Flour
- 1/2 cup Oats
- 1 tsp ground Cinnamon
- 1/2 tsp ground Nutmeg
- 1/3 cup Butter, softened

Directions:

Preheat oven to 375 degrees. Arrange apples in greased square pan, 8x8x2. Mix remaining ingredients, sprinkle over apples. Bake until topping is golden brown and apples are tender, about 30 minutes. Double for 9x13 pan.