

YUMMY APPLE CRISP













Ingredients

- 3 Apples (any variety but Gala or Fuji are great!)
- 1 tsp lemon juice
- 3/4 cup quick oats
- 1/4 Cup plus 2 Tbsp Light Brown Sugar
- 2 Tbsp all purpose flour
- 1/2 tsp cinnamon
- Pinch nutmeg
- 1/8 tsp salt
- 1/2 stick (4 Tbsp unsalted butter) **softened** and **cut** into small pieces



Instructions

-  **Preheat** oven to 375 degrees F.
-  **Peel** apples using a peeler by holding the apple in one hand and pushing the peeler against the apple skin and away from you (Practice makes perfect here!) 
-  **Core** the 3 apples using an apple corer 
-  Using the knife given to you by your instructor, **slice** the apples into thin slices, place into a non-metallic mixing bowl and **toss** with lemon juice.
-  **Spread** apples into a small buttered baking dish and set aside.
-  In a ziplock bag, **combine** oats, sugar, flour, cinnamon, nutmeg, salt and butter pieces. Seal the bag, use your fingertips to rub the butter into the other ingredients and **shake** until everything is combined.
-  Open the bag and **crumble** evenly over the apples.
-  **Bake** at 375 degrees for 30 minutes or until golden brown and bubbly. **Cool** for at least 10 minutes and dig in!!