



APPLE CRISP

Ingredients

- 2 1/2 cups apples- peeled and sliced
- 1 cup sifted flour
- 1 cup white sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup butter, softened

Directions

- Preheat oven to 375 degrees.
- Lightly grease an 8-inch square baking dish.
- Arrange apple slices in baking dish.
- Combine flour, sugar, cinnamon, and salt in a bowl.
- Add butter using a pastry blender or knives.
- Sprinkle mixture over apples.
- Bake 40-45 minutes until top is golden brown.
- Cool slightly and enjoy with ice cream!



Makes 6
servings!