

Easy Apple Crisp

Apple Mixture:

- 10 cup apples, peeled and sliced (using a blend of apples)
- ¼ cup lemon juice
- 1 Tablespoon lemon zest
- ¾ cup sugar
- ½ golden raisins

Topping Mixture

- 1 ½ sticks butter
- 1 ¼ cups all –purpose flour
- 1 ½ cups light brown sugar
- 1 ½ cups oats
- 2 tablespoons lemon zest
- 1 tablespoon cinnamon
- 1 teaspoon nutmeg
- Teaspoon vegetable oil or cooking spray

Directions

Combine all ingredients for apple mixture in a bowl.

In another bowl, cut the butter into the flour and stir in remaining topping ingredients.

Spray pan or wipe with vegetable oil. Spread apples, Top with topping mixture Bake at 350* until apples are cooked ant topping is brown. 25-30 Minutes. Serve with ice-cream or whipped cream.