



# Apple Crisp with Oatmeal Topping

 **SERVINGS** not found or type unknown

 **COOKING TIME** not found or type unknown

1

-

Apple Crisp with Oatmeal Topping is a warm and cozy dessert recipe that is the perfect fall treat. Made with fresh apples and other pantry staples, this recipe is tender, sweet, and the only apple crisp recipe you will need this fall season.

## Ingredients

- 2 Tablespoon(s) Butter
- 1/4 Cup(s) brown sugar
- 5 Whole pink lady apples (peeled and sliced)

### For Crumble:

- 1 Cup(s) brown sugar
- 1/2 Cup(s) flour
- 1 Cup(s) [Quaker® Oats-Old Fashioned](#)
- 1/2 Teaspoon(s) Cinnamon
- 1/3 Teaspoon(s) Salt
- 1/2 Cup(s) almonds
- 1 Tablespoon(s) stick butter melted
- 1/2 Teaspoon(s) vanilla

## Cooking Instructions

1. Preheat oven to 350 Fahrenheit Butter an 8 inch pie glass baking dish.
2. In a bowl toss apples, 2 tablespoons of butter and brown sugar together.
3. Then pour apple mixture into pie glass baking dish.
4. Set to the side.
5. In a medium bowl mix brown sugar, flour, oatmeal, cinnamon, and salt together.

6. Mix well.
7. Then add in almonds, butter, and vanilla.
8. Mix with hands to bring mixture together.
9. Then top your apple mixture with oatmeal brown sugar mixture and place in the oven for 40 minutes.
10. Remove from oven and serve with vanilla ice cream and eat on it's own.