



# Apple Crisp with Oatmeal Topping



**SERVINGS**

6-8



**COOKING TIME**

40 min

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 tbsp butter
- 1/2 cup brown sugar
- 5 whole pink lady apples (peeled and sliced)

### For Crumble:

- 1 cup brown sugar
- 1/2 cup flour
- 1 cup [Quaker® Oats-Old Fashioned](#)
- 1/2 tsp cinnamon
- 1/3 tsp salt
- 1/2 cup almonds
- 1 tbsp stick butter melted
- 1/2 tsp vanilla

## Cooking Instructions

1. Preheat oven to 350°F. Butter an 8 inch pie glass baking dish.
2. In a bowl toss apples, 2 tbsp 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.