

Boomer's Apple Crisp

Ingredients:

Oatmeal Crumb Topping

1 cup quick oats

1/2 cup light brown sugar

1/2 cup all-purpose flour use almond flour for gluten-free

1 tsp baking powder

1 tsp Apple Pie Spice: 1/2 tsp cinnamon, 1/4 tsp ground nutmeg, 1/4 tsp ground allspice

1/2 cup butter melted

Apple Filling

6 Apples peeled, cored, and sliced thinly

1/2 cup light brown sugar

1 tbsp lemon juice

3 tbsp butter melted

1 tsp vanilla extract

1 tsp Apple Pie Spice: 1/2 tsp cinnamon, 1/4 tsp ground nutmeg, 1/4 tsp ground allspice

1 tbsp all-purpose flour use almond flour for gluten-free



1. Preheat oven to 350 degrees F.
2. In a bowl, combine topping ingredients until crumbs are formed. Set aside.
3. In a second bowl, combine apple filling ingredients. Using a large spoon, mix until the apples are evenly coated.
4. Add a thin layer of oatmeal crumb topping to the bottom of a 9×9" baking dish or a 10" lodge pan cast iron skillet.
5. Next, spread apple filling ingredients over crumbs evenly. Add the remaining crumb topping to the top.
6. Bake for 45 minutes or until the topping is golden brown. Serve warm.

