



Apple Crisp

Ingredients:

- 10 cups all-purpose apples, peeled, cored and sliced
- 1/4 packed dark brown sugar
- 1/2 cup all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 cup water
- 1 cup quick-cooking oats
- 1 cup all-purpose flour
- 1 cup packed brown sugar
- 1 cup butter, melted
- 1/4 cup walnuts
- 1/2 cup crunched up ginger snaps

Directions:

Preheat oven to 350 degrees F (175 degree C).

1. Place the sliced apples in a greased 9x13 inch pan. Mix the brown sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples.
2. Combine the oats, 1 cup flour, brown sugar, ginger snaps, walnuts and melted butter together. Crumble evenly over the apple mixture.
3. Bake at 350 degrees F (175 degrees C) for about 45 minute