



# Apple Oatmeal Crisp

5-6 Apples (medium size – any flavor)  
1 cup old fashion oatmeal  
½ cup sugar  
sprinkling of cinnamon & nutmeg or Apple Pie spice

## Topping:

½ stick of butter (cold)  
1 cup Baking mix (Bisquick)  
½ cup brown sugar (pressed firm)  
½ cup old fashion oatmeal  
Ground Cinnamon & Nutmeg or Apple Pie spice

Preheat oven to 350°F. Peel, core and slice apples and place in glass baking dish (13x9) spreading evenly. Sprinkle 1 cup old fashion oatmeal over apples. Sprinkle ½ cup sugar over apples. Sprinkle cinnamon & nutmeg or Apple Pie spice over apples. Prepare topping by cutting ½ stick of butter into pieces (pastry blender works perfect). Add baking mix, brown sugar, old fashioned oatmeal and a sprinkling of cinnamon or Apple Pie spice. Using a pastry blender or fork, work mixture until it crumbles or resembles pea size particles. Using your hand, sprinkle the topping mixture over apple mixture and bake for 45-60 minutes, until top is browned.

Serve warm with ice cream!