



LAND O LAKES®

Old-Fashioned Apple Crisp

Old-fashioned apple crisp, warm from the oven, is a comforting dessert. Try this easy apple crisp recipe for a delicious ending to a fall family dinner.

20 min
PREP TIME

45 min
TOTAL TIME

8
SERVINGS

Ingredients

6 medium (6 cups) tart cooking apples, peeled, cored, sliced
³/₄ cup firmly packed brown sugar
³/₄ cup uncooked old-fashioned oats
¹/₂ cup all-purpose flour
1 teaspoon ground cinnamon
¹/₂ cup cold **Land O Lakes® Butter**

Vanilla ice cream, if desired

How to make

STEP 1

Heat oven to 375°F.

STEP 2

Place apples into ungreased 8-inch square baking dish.

STEP 3

Combine brown sugar, oats, flour and cinnamon in bowl; cut in butter with pastry blender or fork until mixture resembles coarse crumbs. Sprinkle sugar mixture over apples. Bake 25-35 minutes or until apples are tender and topping is golden brown.

STEP 4

Serve warm with ice cream, if desired.

Tip #1

- Select an apple variety recommended for baking or use a combination of baking apples such as Granny Smith, McIntosh and Braeburn.

Nutrition

300 Calories • 12 Fat (g) • 30 Cholesterol (mg) • 100 Sodium (mg) • 47 Carbohydrates (g) • 3 Dietary Fiber • 3 Protein (g)