



THE J.M. SMUCKER Co

Apple Crisp

Prep Time Cook Time Serves Difficulty

15 mins 40 mins 6 N/A

Ingredients

- **Crisp Topping:**
- 1/2 cup (125 mL) Robin Hood® Original All Purpose Flour

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- 3/4 cup (175 mL) Robin Hood® Oats

Robin Hood® Quick Oats

- 1/2 cup (125 mL) packed brown sugar
- 1 tsp (5 mL) ground cinnamon
- 1/3 cup (75 mL) all vegetable shortening
- **Fruit:**
- 6 cups (1.5 L) sliced apples
- 3/4 cup (175 mL) granulated sugar
- 2 tbsp (30 mL) water
- 1 tbsp (15 mL) lemon juice

Directions

Step 1:

Preheat oven to 375°F (190°C).

Step 3:

Combine flour, oats, brown sugar and cinnamon in medium bowl. Cut in butter with pastry blender or two knives until mixture is crumbly. Set aside.

Step 5:

Arrange apples in greased 9" (23 cm) square baking dish or 1 1/2 qt (1.5 L) casserole. Sprinkle with sugar, water and lemon juice.

Step 6:

Sprinkle topping evenly over fruit.

Step 7:

Bake in preheated oven for about 40 minutes, or until fruit is tender-crisp.

Images

