

Apple Blueberry Crisp

(8 servings)

Ingredients:

8 large apples, peel, quarter & chunk
2Tbs lemon juice
½ cup sugar
1 tsp cinnamon
¼ cup flour

Recipe:

Toss the apples with the lemon juice

Mix sugar, cinnamon & flour together, stir into apples to coat.

Spray the sides & bottom of 9x12 baking dish, preferably glass, with spray oil.

Dump the apple mixture in the dish.

Topping:

1 stick softened butter

1/3 to ½ cup brown sugar

½ cup oats

½ cup – 1 cup flour

Mix all together to a moist crumbly consistency, not dry.

Spread & crumble over the apples to cover them.

Put in a preheated 375 degree oven, bake for 45 minutes, until the apples are soft & bubbly the topping is crisp.