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.