

Easy Apple Crisp

Ingredients:

1 c. sugar
2 tsp. lemon juice
1/4 c. water
1/2 tsp. cinnamon
6 peeled and sliced large apples
3/4 c. flour
1/4 tsp. salt
6 tbsp. butter



Directions:

Combine 1/2 c. sugar, lemon juice, water and cinnamon in bottom of 8 X 8 baking pan.

Slice in apples.

Blend remaining 1/2 c. sugar, flour, salt and butter until crumbly.

Spread over apples and pat smooth.

Bake at 375° F for 40-50 minutes, until apples are tender and crust is browned.

Serve warm.