

# *Apple Crisp - for Renaissance Feaste*

**Prep Time:** 30 Minutes  
**Cook Time:** 50 Minutes

**Ready In:** 1 Hour 20  
Minutes

**Yields:** 12 servings

## **INGREDIENTS:**

10 cups peeled thinly sliced apples (Granny Smith, about 3 lbs, 8-10 med. apples)	1 cup quick-cooking oats
1 cup white sugar	1 cup all-purpose flour
1 tablespoon all-purpose flour	1 cup packed brown sugar
2 teaspoons ground cinnamon	1/4 teaspoon baking powder
1/4 cup water	1/4 teaspoon baking soda
	1/2 cup butter, melted
	1 disposable 9x13 pan

## **DIRECTIONS:**

Preheat oven to 350 degrees F (175 degree C).

2. Place the peeled, sliced apples in a 9x13 in disposable pan. Mix the white sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples. Pour water evenly over all.
3. Combine the oats, 1 cup flour, brown sugar, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture.
4. Bake at 350 degrees F (175 degrees C) for about 50 minutes, until bubbly.