Adapted from National WIC Association

Apple Crisp

Directions:

- Preheat oven to 350°F.
- Place apples in a deep-dish pie plate or large baking dish. Stir in granulated sugar, lemon juice, and vanilla extract.
- In a separate bowl, combine oats, brown sugar, flour, and cinnamon.
- Work in butter with a fork or your fingertips until the mixture resembles coarse crumbs.
- Add nuts and sprinkle the topping over the apples.
- Bake for 45 minutes or until golden and bubbly.

Ingredients:

4 apples, peeled and sliced (about 3 cups)
2TBSP granulated sugar
1 TBSP lemon juice (optional)
1 TSP vanilla extract (optional)
1/2 cup rolled oats
1/2cup brown sugar, packed
1/2 cup all-purpose flour
1 TSP ground cinnamon
1/4 cup butter (room temperature)
1/4 cup chopped nuts (optional)

Recipe Tips

* Make it your own: adjust ingredients to suit your family's preference! Try adding Cranberries!
* Allergies? Skip the nuts to avoid allergens or choking hazards.
* Need a gluten-free option? Replace the flour and oats with gluten-free alternatives.
* Experiment with flavors by adding extra spices like nutmeg or ginger.