



Delicious apple crisp recipe to use for the 2015 autumn season

By: Kasi Rupert @KasiBelleRupert



Step 1: set oven to a temperature of 350 degrees, allowing it to preheat while preparing the rest of the ingredients.



Step 2: Grease an 8 x 8 baking dish with any regular non-stick cooking spray. Set aside once evenly covered.



Step 3: Layer as many sliced apples as will fit into the pan and sprinkle ground cinnamon over them. Pour a half cup of water over them.



Step 4: Combine one stick of butter and one cup of white sugar in a bowl. Mix until creamy, then stir in a three-fourth cup of flour and a one-fourth cup of oats



Step 5: Crumble the mixture over the apples and put into the now preheated oven. Bake for forty minutes or until brown



Result: a delicious desert to share with friends and family! This is a great and easy way to make the fall season a bit sweeter.