Apple Crisp
Serves 8-10 children

Ingredients
- 6 apples, cored and sliced or diced
- ¼ cup margarine or soft butter
- ⅛ cup rolled oats (uncooked)
- ¾ cup whole wheat purpose flour plus 2 tbsp
- ½ cup brown sugar
- 2 tsp ground cinnamon

Directions
1. Mix prepared apples with 2 tbsp flour and place in bottom of a 9x12” baking dish.
2. In a medium size bowl mix margarine, oats, remaining flour, brown sugar and cinnamon until mixture looks crumbly.
3. Pour oat/flour mixture on top of apples and press down lightly.
4. Cook in 350° oven for 45 minutes-1 hour (until apples are soft).

Tips
Try this recipe with other types of fruit like pears, peaches or strawberries and rhubarb.