

Apple Crisp - Perfect and Easy





Prep 10 m

Cook 40 m

Ready In **1** h



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Recipe By: JoAnn Hague

"I adapted this from a 50-year-old peach crisp recipe. Although it works well with peaches, it works even better with fresh, crisp cooking apples."

Ingredients

2 1/2 cups apples - peeled, cored, and sliced

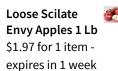
1 cup sifted all-purpose flour

1 cup white sugar

1/2 teaspoon ground cinnamon

1/4 teaspoon salt

1/2 cup butter, softened



Directions

- Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8-inch square baking dish.
- Arrange apple slices evenly in prepared baking dish. Sift flour, sugar, cinnamon, and salt in a bowl. Cut in butter using a pastry blender or 2 knives until mixture resembles coarse cornmeal; sprinkle over apples.
- Bake in preheated oven until topping is golden, 40 to 45 minutes. Cool slightly before serving. 3

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