



# Apple Crisp - Perfect and Easy



Prep  
10 m

Cook  
40 m

Ready In  
1 h

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TAMPA, FL 33611  
Sponsored



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	1/2 teaspoon ground cinnamon
1 cup sifted all-purpose flour	1/4 teaspoon salt
1 cup white sugar	1/2 cup butter, softened

## Directions

- 1 Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8-inch square baking dish.
- 2 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.
- 3 Bake in preheated oven until topping is golden, 40 to 45 minutes. Cool slightly before serving.

Loose Scilate  
Envy Apples 1 Lb  
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