Apple Cinnamon Crisp

Ingredients:
- 1/4 cup brown sugar, packed
- 1 tablespoon flour
- 1/2 teaspoon cinnamon
- 1/4 cup water
- 4 apples
- 1 cup quick cooking oats
- 1/4 cup brown sugar, packed
- 2 tablespoons margarine
- 1/4 teaspoon cinnamon

Equipment:
- 8 inch baking pan
- 2 Mixing bowls
- Measuring cups
- Measuring spoons
- Cutting board
- Knife
- Non stick cooking spray

Directions

1. Preheat oven to 350F. Spray a 8-inch baking dish with cooking spray. Set aside.


3. Leave the skin on the apple and cut in half through the core. Then cut each piece in half again until you have 4 quarters. Cut out seeds and core and chop into thin slices. Add to medium bowl flour mixture. Mix together to coat apples.

4. Pour apple mixture into baking dish.

5. In a separate bowl, mix oatmeal, another 1/4 cup brown sugar, melted margarine and cinnamon in bowl; mix well until oatmeal is evenly distributed. Sprinkle over fruit.

6. Baked 30 to 35 minutes or until fruit is tender.