

*Perfect recipe
for collective kitchens*

Apple Crisp



To calculate the amount needed for each ingredient: Amount of the basic recipe X Number of recipes = Total Amount

Ingredient	Amount	Number of recipes	Total amount
Peeled appels	7		
Brown sugar	85 ml (1/3 cup)		
Ground cinnamon	2 ml (½ tsp.)		
All-purpose flour	190 ml (¾ cup)		
Quick-cooking rolled oats	250 ml (1 cup)		
Brown sugar	125 ml (½ cup)		
Cinnamon	2 ml (2 tsp.)		
Softened butter	125 ml (½ cup)		

**PREPARATION 15 MIN
COOKING 30 MIN**

Preparation

- Preheat the oven to 375 °F.
- Dice the apples and put them in a bowl. Add the brown sugar (1/3 cup) and cinnamon and stir. Place in a buttered baking dish.
- In a bowl, combine the flour, oats, brown sugar and cinnamon.
- Stir in the butter and crumble using your fingers.
- Spread over the apples and put in the oven for 30 minutes or until the crisp is golden brown and the apple filling bubbly.

Source : Zeste