

# MY KIND *of* Holiday

## JESS DEUCHAR'S APPLE CRISP

### LIST *of* INGREDIENTS

1 ½ cups flour (for crumble mixture)	¾ cup sugar
3 tablespoons flour (for apple mixture)	1 teaspoon cinnamon
½ cup brown sugar	3 lb. bag of apples, sliced
1 ½ sticks of butter, cut into ½" pieces	

### INSTRUCTIONS *for* CRUMBLE TOPPING

1. Combine flour, brown sugar, and butter in a bowl.
2. Refrigerate to chill.

### INSTRUCTIONS *for* FOR APPLE CRISP

1. Preheat oven to 350°.
2. Combine apples, sugar, flour, and cinnamon in a bowl.
3. Spread apple mixture in a baking pan and cover with crumble topping.
4. Bake for 45 minutes or until the crumble top is golden brown.
5. Enjoy with a side of vanilla ice cream!

YIELD X 1 BAKING PAN

PREP TIME X 30 MINS

COOK TIME X 45 MINS

TOTAL TIME X 75 MINS

SERVE *and* ENJOY!