

# Apple Crisp Fruit

4 cups thinly sliced apples  
1 tablespoon apple juice  
2 tablespoons sugar  
1/2 teaspoon cinnamon

## Topping:

1/2 cup quick-cooking oatmeal, uncooked  
1/4 cup flour  
1/4 cup packed brown sugar  
1/2 teaspoon cinnamon  
3 tablespoons butter or margarine

- Combine apples, juice, sugar and cinnamon in a medium bowl. Mix well. Put the mixture into a lightly greased 8-inch-square baking pan.
- Combine oats, flour, brown sugar and cinnamon in a small bowl. Cut the butter or margarine into the apple mixture using two knives, until the mixture is crumbly.
- Sprinkle the topping over the apple mixture. Bake at 350 degrees for 45 minutes. Makes 9 servings.

## Selection and Storage

### Apples

Choose firm apples that have good color. The skin should be smooth with no soft spots or wrinkles.

Refrigerate and use within 2 weeks.