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.