

Deep Dish Apple Crisp

Ingredients for the topping:

- 1 Cup quick Cooking Oats
- 1 Cup All-Purpose Flour
- 1/2 tsp baking powder
- 1/2 Cup Melted Butter

Ingredients for the filling:

- 8 good size apples, peeled and sliced
- 1/3 Cup + 1 TBSP Butter, melted
- 4 TBSP All-Purpose Flour
- 1/3 Cup Heavy Cream
- 1/2 Cup Brown Sugar
- 1 TBSP Vanilla Extract
- 1 TBSP Apple Pie Spice

Putting it all together:

Preheat oven to 350 degrees. While the oven heats up make your apple filling; peel and slice the apples and place in a deep dish pan. (Sprinkle with fruit fresh to keep the apples from turning brown) In a small bowl combine the 1/3 Cup + 1 TBSP melted butter and 4 TBSP flour and stir until smooth. Add the heavy cream and vanilla extract, mixing well. Stir in the brown sugar and apple pie spice. Pour the mixture over the apples and toss to coat. Make the topping by combining the quick cooking oats, flour, baking powder and 1/2 cup melted butter. Crumble the mixture over the top of the apples and bake about 25-30 minutes until the apples are tender.