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Oma's Best Apple Crisp Recipe

Ingredients:

- 4 - 5 large apples, peeled and sliced (for types, see below)
- ¼ cup granulated sugar (if needed)
- 1 Tbsp lemon juice
- ⅔ cup whole wheat flour
- ⅓ cup brown sugar
- ⅔ cup rolled oats
- ⅛ tsp salt
- ⅓ cup butter, melted
- ½ tsp almond extract (to taste)

Instructions:

1. Preheat oven to 350°F.
2. Mix ¼ cup sugar and lemon juice with apple slices. Pour into 8-inch baking dish.
3. Mix rest of the ingredients together until crumbly. Sprinkle over fruit.
4. Bake until apples are tender and crumbs are browned, about 40 minutes.
5. Serve warm or cold - serves 4

Hints:

- Sprinkle cinnamon over apples.
- Serve with whipped cream or ice cream - Yummy! This makes this the BEST apple crisp recipe there is!
- All-purpose flour can be used instead of whole wheat.
- You can also use a 9-inch round casserole dish.

<http://www.quick-german-recipes.com/best-apple-crisp-recipe.html>