

Maple Apple Crisp

6 -8 cups peeled and sliced apples

1 cup flour

1 cup oatmeal

1 cup maple sugar (can use brown)

1 cup butter

2/3 cup maple syrup

1 tsp cinnamon

Instructions:

Arrange apples in greased 9x13 baking dish. Drizzle maple syrup and sprinkle cinnamon over the apples. In a medium mixing bowl, combine flour, oatmeal and sugar. Cut in butter until mixture resembles coarse crumbs. Put mixture on top of fruit. Bake at 350 degrees until apples are tender and topping is browned, about 35 – 40 minutes.