

Cinnamon & Oatmeal Apple Crisp

[Steve Shipley of Johnson & Wales](#)

From the Yale Appliance + Lighting Chef Series

Ingredients

- 7 tart apples, peeled, cored and sliced
- 4 teaspoons fresh lemon juice
- 1/2 teaspoon vanilla
- 1 cup brown sugar
- 1/2 teaspoon ground cinnamon
- 1 cup rolled oats
- 1/2 cup butter, room temperature

Method:

1. Preheat oven to 375°F. In a mixing bowl, combine apples, lemon juice, and vanilla. Toss to combine.
2. Layer sliced apples in a 9 x 12-inch (or approximately the same size) baking pan.
3. Combine brown sugar, cinnamon, and oatmeal in a bowl. Cut in the butter. Sprinkle sugar mixture over apples.
4. Bake 45 minutes or until topping looks crunchy and apples are tender.
5. Serve with whipped cream or vanilla ice cream.