Sargent Choice Apple Crisp

Serves 12

Ingredients
3 lbs apples (approx. 9 medium apples), sliced
1 TB Lemon Juice
1/4 cup white sugar
1 TB cornstarch
1/4 cup whole wheat flour
2/3 cup rolled oats
1/2 cup brown sugar
1 tsp cinnamon
1/8 tsp salt
1/4 cup canola oil

Directions
Preheat oven to 375 degrees

1. For the topping: Combine flour, rolled oats, brown sugar, cinnamon, salt and canola oil in a medium bowl and work them together with a fork or your fingertips until uniformly moistened.

2. To make the filling: Combine the apples peeled and sliced into 1/2 inch slices), lemon juice, sugar and cornstarch.

3. To assemble: Coat a 9×13 baking dish with cooking spray. Transfer the apple mixture to the dish. Sprinkle the topping evenly over the apples. Bake until the apples are fork-tender and the topping is golden brown, about 35-45 minutes.

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