



## 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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