

# Nana's Apple Crisp

Very quick and easy recipe! Delicious with vanilla ice cream!

Recipe by Regina Rivera | Created on **Nov 13, 2021**

## Ingredients

- 6 tart apples - peeled, cored, and sliced
- ½ cup butter, melted
- 1 cup all-purpose flour
- 1 cup white sugar
- 1 cup quick-cooking oats
- 2 tablespoons ground cinnamon, divided
- ¼ cup butter, cut into pieces

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Place apples in a 9x13 inch baking dish. In a bowl, mix melted butter, flour, sugar, oats, and 1 tablespoon cinnamon to form a crumbly mixture. Sprinkle over apples. Dot with remaining 1/4 cup butter, and sprinkle with remaining 1 tablespoon cinnamon.
- Bake 50 minutes in the preheated oven, until lightly browned and apples are tender.

## Nutrition Facts

Serving: **8 servings** | Calories: **402.7 kcal** | Carbohydrates: **59.5 g** | Protein: **3.5 g** | Saturated fat: **11.1 g** | Cholesterol: **45.8 mg** | Sodium: **124.7 mg** | Fiber: **4.8 g** | Sugar: **35.9 g**

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