

# Lynne's NY State Apple Crisp

## **Topping:**

- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 1/8 cups old-fashioned oats (preferably steel cut)
- 1 1/8 cups packed light brown sugar
- 1 1/2 sticks (3/4 cup) unsalted butter, cut into 1/2-inch cubes and softened

In a separate bowl combine flour, sugar, vanilla, cinnamon and oats. Cut butter into 8 small pieces, and cut butter into flour with a pastry blender or two forks until mixture is crumbly.

## **Filling:**

- 6 to 8 tart apples peeled cored and cut into medium chunks.
- 1/3 cup flour
- 1 cup sugar use more if apples are really tart
- 1 tsp. cinnamon
- 1/8 tsp. nutmeg

Preheat oven to 375 degrees. Grease a 9 X 13 inch pyrex dish. Toss filling ingredients together until apples are well coated. Sprinkle with topping and bake about 30 to 40 minutes or until topping is golden brown and apples are tender when pierced with a fork