

Apple Crisp

SERVES 8

<i>6 large apples (about 2½ pounds), peeled, cored, and thinly sliced</i>	<i>2 cups all-purpose flour</i>
<i>¼ cup water</i>	<i>2 cups packed brown sugar</i>
<i>Juice of 1 lemon</i>	<i>2 tablespoons cinnamon</i>
<i>2 cups rolled oats</i>	<i>1¼ cups (2½ sticks) melted butter</i>

Preheat the oven to 350 degrees. Combine the apples, water, and lemon juice in an 8 × 8-inch baking pan. In a bowl, combine the oats, flour, sugar, and cinnamon. Pour in the butter and stir to make a crumbly mixture. Spread the topping in an even layer over the apples and bake for 45 to 55 minutes, or until the topping is crisp and browned.