

# Apple Crisp Pie

filling ingredients

6 cups apples (mixed variety) peeled and sliced

2 teaspoons cinnamon

1 Tablespoon fresh lemon juice

1/2 cup sugar

1/4 cup flour

1 teaspoon vanilla extract

topping ingredients

1 cup raw oats (not quick oats)

3/4 cup flour

3/4 cup brown sugar (lightly packed)

1 teaspoon nutmeg

1/2 cup butter (room temp)

directions

preheat oven to 400. let store-bought pie crust sit on counter while you prepare filling and topping. combine all filling ingredients in a large bowl. stir until all ingredients are incorporated (and no flour is visible). in a separate bowl, combine all topping ingredients and cut in butter using a fork (topping should appear crumbly but well incorporated). line a pie plate with the crust and press firmly against the bottom and all sides. fill pie with a layer of the apple filling. top with a layer of the oat mixture. add the remaining apples and finish with more topping. cover with foil and bake for 15 - 20 minutes. reduce heat to 375 and bake for an additional 30 - 40 minutes. let cool but eat warm. serve with vanilla ice-cream.