

## **Crockpot Apple Crisp**

### **Ingredients:**

#### **Topping:**

- 1 Cup flour
- 1/2 Cup light brown sugar
- 1 stick of COLD butter cut into small pieces (1/2 cup)
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1/2 Cup granulated sugar
- 2 teaspoons cinnamon
- 1 Cup Oatmeal

#### **Main mix:**

- 1 tablespoon cornstarch
- 6 cups of apples cut and sliced or chopped (about 5 apples) I used red
- 2 tablespoons lemon juice
- 1/2 cup granulated sugar
- 1/2 teaspoon cinnamon

#### **Directions:**

1. Combine all of the topping ingredients in a bowl (not including butter) and mix.
2. Add the chunks of butter to the mix from above and use your hands to mix it together (you want to have small chunks of butter throughout because this is what makes the “crisp”)
3. Put apples in slow cooker on bottom and mix in 2 tablespoons lemon juice
4. In a separate bowl mix together 1 tablespoon cornstarch, 1/2 cup granulated sugar, 1/2 teaspoon cinnamon
5. Pour mixture from step above over apples and mix together until everything is coated well
6. Pour topping from step 1 over top (do NOT stir in)
7. Place a towel over the top and under the lid (this will absorb the moisture and condensation build up so it does not drip onto your topping – this helps it get crisp).
8. Cook on high for 2 hours
9. Take cover off and leave on warm until ready to serve (It usually needs about 45 minutes to crisp up with the lid off as long as you had a towel on while cooking).
10. Enjoy!