

Maple Apple Crisp

written by The Recipe Exchange | September 23, 2015

Ingredients

5 apples peeled, cored, and sliced
3/4 cup pure maple syrup
1/2 cup all-purpose flour
1/2 cup rolled oats

1/2 cup brown sugar
1 pinch salt
1/2 cup butter, softened

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place apples in an 8×8 inch baking dish. Toss apples with maple syrup. In a separate bowl, mix together flour, oats, sugar, and salt. Cut in butter until mixture is crumbly. Sprinkle mixture evenly over apples.

Bake in the preheated oven for 35 minutes, until topping is golden brown. Serve warm or at room temperature.