



Baked Apple Crisp

Serves 12

Ingredients Needed:

- 8 cups unpeeled, cored and thinly sliced apples (about 8 medium apples)
- 2 Tablespoons sugar
- 1 ½ Tablespoons lemon juice
- 4 teaspoons ground cinnamon (use 1/2 at a time)
- 1 ½ cups applesauce, unsweetened
- 1 cup uncooked rolled oats
- ½ cup light brown sugar, packed
- ⅓ cup all-purpose flour
- ⅓ cup evaporated skim milk

Topping:

- 1 cup vanilla yogurt, nonfat

Directions:

1. Preheat oven to 350°F.
2. Prepare a two-quart casserole dish with nonstick cooking spray.
3. In a large bowl, toss apples with sugar, 2 teaspoons ground cinnamon, and lemon juice. Place apples into casserole dish and spread the applesauce over the apples.
4. Combine rolled oats, brown sugar, flour, evaporated milk, and the other 2 teaspoons cinnamon.
5. Layer rolled oat mixture on top of the apples in casserole dish.
6. Bake for 35 to 40 minutes until lightly browned and bubbly.
7. Cool slightly, and serve while warm with the topping of vanilla yogurt.