**Stella's Apple Crisp**

**Ingredients  
  
Filling:**

5 Cups Fresh Apples

cored, peeled and thinly sliced (I usually use 2 1/2 C Honey Crisp and 2 1/2 C Granny Smith = which usually equals 2 Honey Crisp apples and 2 Granny Smith apples)

1/2 C brown sugar packed (I use dark brown, but you can use whatever you have/like)

1/2 tsp ground nutmeg

1/2 tsp cinnamon

2 tsp vanilla extract

1 tsp lemon juice

2 TBSP all-purpose flour

2 1/2 TBSP butter, softened

1 C LOVE!

(Optional: 1/2 C raisins)

**Topping:**

1/2 C all-purpose flour

3/4 C packed brown sugar (I use dark brown, but you can use what you like/have)

1 tsp cinnamon

1/4 tsp ground nutmeg

1/4 tsp salt

1/2 C butter cold, cut into pieces

1 C Old fashioned oats

(Optional: 1/2 C chopped pecans)

**Optional (for serving):**

Vanilla Ice Cream

Caramel Sauce

**Instructions**:

1) Preheat oven to 350 degrees and spray an 8" x 8" glass baking dish with non-stick cooking spray.

2) In the bowl of a food processor fitted with the dough blade, add all the ingredients for the topping EXCEPT the oats. Pulse until mixture comes together into course crumbs.

3) Transfer crumb mixture to a medium bowl and add the oats (and if you choose to use them, the chopped nuts), mix thoroughly until well combined. (I usually do this with my hands). Set aside.

4) In a large bowl, add all of the apple filling ingredients and stir together so the apples are well coated. Don't forget the LOVE! (you can add in the raisins here if you are using them.)

5) Add the apple filling mixture to the well-coated baking dish.

6) Cover the apples with the topping and distribute evenly.

7) Bake for 40-45 minutes until filling is bubbly and topping it slightly browned. If topping starts to look like it is getting too dark, you can loosely cover/shield with foil during the baking time.

8) Allow to cool for 10-15 minutes.

9) Serve warm. (Tastes terrific on its own or even better with a scoop of vanilla ice cream and a drizzle of caramel sauce on top!)

ENJOY!!