

# Crisp and Pie Topping



## INGREDIENTS

**$\frac{3}{4}$  C - brown sugar**

**$\frac{1}{2}$  C - flour**

**$\frac{3}{4}$  C - old-fashioned oats**

**$\frac{1}{2}$  C - butter**

## DIRECTIONS

Mix by hand or food processor.

Put on top of a lightly sweetened fruit in a cake pan-sized dish

Bake at 350° for 45-60 mins.

Grandma's notes:

For apple crisp, I add some fresh lemon juice to apple mixture along with some sugar. Place in casserole, top with the crisp topping and bake at 350° for 45-60 mins.

Rhubarb crisp is the same as for apple, except I leave out the lemon juice and add 1 T of flour to help thicken the juices.

For dutch apple pie, I put apple mixture along with some cinnamon in single pie crust and top with crisp topping and bake at 425° for 15 minutes and at 350° for 35-45 minutes.