**desserts**

Crisp and Pie Topping

**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 350º 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 425º for 15 minutes and at 350º for 35-45 minutes.

**Ingredients**

**¾ C – brown sugar**

**½ C – flour**

**¾ C – old-fashioned oats**

**½ C - butter**

