



Best Ever Caramel Apple Crisp

Submitted by: St Matthew First Graders Photo by: sweetiesmj

"When our class visited an apple farm this fall, we realized that we all shared a common love apples dipped in caramel. We created this really easy dessert that the whole family can enjoy."

INGREDIENTS

Apple Filling:

5 large Granny Smith apples - peeled, cored, and thinly sliced
1/2 cup white sugar
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
1 tablespoon lemon juice
1/4 cup water

Crumble:

1 1/2 cups all-purpose flour
1 cup brown sugar
1 cup quick cooking oats
1 cup butter, softened

Caramel Sauce:

1 (14 ounce) package individually wrapped caramels, unwrapped
1 (5 ounce) can evaporated milk

DIRECTIONS

Preheat oven to 350 F (175 degree C).

In a medium size bowl, toss apples with sugar, flour, cinnamon, lemon juice, and water; spread evenly into a 8x8 inch pan. In another bowl, mix together flour, brown sugar, oats, and butter; spoon mixture evenly over apples.

In a heavy sauce pan over low heat, melt the caramels with the evaporated milk. Heat , stirring frequently, until mixture has a smooth consistency. Drizzle the caramel sauce over the top of the crumble.

Bake in preheated oven for about 45 minutes (apple mixture will bubble and topping will be golden brown).