

Easy Apple Crisp

Level: Easy

Serves: About 24 pieces



Prep Time: 15 minutes

Cooking Time: 60 minutes



4 cups all-purpose flour

1 cup white granulated sugar

3 sticks (or $1\frac{1}{2}$ cups) sweet cream butter; cut into cubes and chilled

2 (21 oz.) cans Comstock Apple Pie Filling

1 tsp. cinnamon

Preheat oven to 425°.

In a large bowl, mix the flour and sugar. Add the chilled butter cubes and cut into the flour mixture with a pastry blender until it resembles coarse crumbs. Set aside 2 cups of the flour/butter mixture for the topping. Press the rest of the flour/butter mixture in a lightly buttered 9x13 pan to make the crust. Evenly spread the apple pie filling over the crust. Now add and mix 1 tsp. cinnamon to the 2 cups of flour/butter mixture that was set aside earlier. Evenly sprinkle this on top of the apple pie filling. Do not press the topping in. Bake at 425° for 15 minutes, then lower the oven temperature to 350° and bake for another 45 minutes. Cut and serve warm.