

# Caramel-Apple Crisp

- Prep Time 20 min
- Total Time 1 hr 20 min

## Ingredients

- 1/2 cup caramel topping
- 1/2 teaspoon ground cinnamon
- 6 large baking apples (about 2 3/4 lb), peeled, cut into 1/2-inch slices (about 6 cups)
- 2/3 cup Gold Medal® all-purpose flour
- 1/2 cup packed brown sugar
- 1/2 cup cold butter or margarine, cut into small pieces
- 2/3 cup quick-cooking oats



## Directions

- 1 Heat oven to 375°F.
- 2 In large bowl, stir together caramel topping and the cinnamon until blended. Add apples; toss until evenly coated. Spread in ungreased 8-inch square (2-quart) glass baking dish.
- 3 In same bowl, mix 2/3 cup flour and the brown sugar. Cut in butter, using pastry blender (or pulling 2 table knives through mixture in opposite directions), until mixture looks like coarse crumbs. Stir in oats. Crumble mixture over apples in baking dish.
- 4 Bake 45 to 50 minutes or until apples are tender and topping is golden brown. If desired, serve with whipped cream and additional caramel topping.