

## **Perfect Apple Crisp**

### *Filling*

6 cups apples  
¾ cups sugar  
¼ cup all-purpose flour  
2 Tablespoons whole wheat flour  
1 ½ teaspoon cinnamon  
1 ½ cups water

### *Topping*

1 ¼ cups brown sugar  
¾ cups all-purpose flour  
½ cup whole wheat flour  
1 ¼ cups quick oats  
10 tablespoons melted butter

Place chopped apples in a greased 9" x 13" glass baking pan. Spread dry ingredients over the apples. Pour water over the filling, and mix thoroughly.

Mix all topping ingredients in a bowl until crumbly. (I usually melt the butter in a large, microwave-safe bowl and then mix the dry ingredients into that.) Spread topping over the apples.

Bake for 30-35 minutes at 350°F, or until heated through and bubbling.