

# Baked Apple Crisp

## Recipe



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## Ingredients:

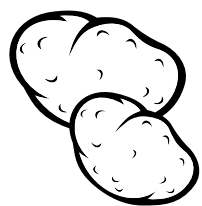
- 4 Apples (peeled and cut into small thin slices)
- 1/4 cup Brown Sugar
- 1/2 teaspoon Ground Cinnamon
- 1/4 cup Water
- 1 cup All-Purpose Flour
- 2/3 cup Granulated Sugar
- 1/2 cup (1 stick) Softened Butter

**Prep Time:** 10 minutes  
**Cook Time:** 40 minutes  
**Servings:** 6

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## Instructions:

- Heat oven to 375 degrees. Spray a 9x13 baking pan (for a thinner crisp) OR a 9x9 baking pan (for a thicker crisp) with cooking spray and set aside.
- In a bowl combine the peeled, and thinly cut apples with the brown sugar and cinnamon. Stir together to mix well and place apples into the prepared pan and evenly spread out. Pour the water over the apples.
- Combine the flour, granulated sugar, and softened butter in a mixing bowl. Use your clean hands or a pastry cutter to mix it together. The mixture should be crumbly and resemble wet sand. Sprinkle it evenly over the apples.
- Bake for 40-45 minutes. The top should be golden brown and the apples bubbling at the edge of the pan. Serve warm with a scoop of your favorite ice cream.



# Garlic Roasted Potatoes Recipe



## Ingredients:

- 5-6 Whole Potatoes (peeled and cut into small 1 inch cubes)
- 2 tablespoon Olive Oil
- 2 tablespoon Garlic (finely chopped)
- Salt and Pepper to taste
- 1-2 tablespoon Fresh Herbs of your choice (Basil, Parsley, Thyme, Rosemary)

**Prep Time:** 10 minutes

**Cook Time:** 30 minutes

**Servings:** 6

## Instructions:

- Preheat oven to 425 degrees
- Peel potatoes and cut into small 1 inch cubes. Finely chop garlic and set aside.
- Place cubed potatoes in a large bowl. Drizzle olive oil over potatoes and add minced garlic to bowl. Sprinkle in salt and pepper to taste.
- Toss potatoes in bowl until evenly coated.
- Place aluminum foil on a baking tray and spread potatoes out evenly on tray to bake evenly.
- Bake at 425 degree for 30-35 minutes or until potatoes are crisp and golden brown on the outside and tender on the inside.
- Remove tray from oven, add fresh herbs to potatoes and toss everything together.
- Serve immediately and enjoy!