

## Apple Crisp



**Prep Time 20    Cook Time 50-55 mins.**

- ☐ 6 apple - peeled, cored and sliced
- ☐ 1 cup water or Apple Juice
- ☐ 1 (18.25 ounce) package white cake mix
- ☐ 1 cup packed brown sugar
- ☐ 1 teaspoon ground cinnamon
- ☐ 1/2 cup butter, melted

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.
2. Arrange apples in an even layer in bottom of baking dish. Pour water over apples.
3. In a medium bowl mix together cake mix, brown sugar, and cinnamon. Stir in melted butter or margarine until ingredients are thoroughly blended; mixture will be crumbly. Sprinkle mixture over apples.
4. Bake in preheated oven for 50 to 55 minutes.

Footnotes:

- *Tip*
- Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.

*Enjoy!!*

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