Apple Crisp

1 9x13 pan

INGREDIENTS

15 all-purpose apples, peeled, cored and sliced

1 cup white sugar

1 tablespoon all-purpose flour

1 teaspoon ground cinnamon

½ cup water

1 cup quick-cooking oats

1 cup all-purpose flour

1 cup packed brown sugar

¼ teaspoon baking powder

¼ teaspoon baking soda

½ cup butter, melted

DIRECTIONS

1. Preheat oven to 350 degrees F
2. Place the sliced apples in a 9x13 inch pan.
Mix the white sugar, 1 tablespoon flour and ground cinnamon together and sprinkle over apples.
3. Pour water evenly over all
4. Combine the oats, 1 cup flour, brown sugar, baking powder baking soda and melted butter together.
5. Crumble evenly over the apple mixture.
6. Bake at 350 degrees F for about 45 minutes.