Oatmeal Apple Crisp

Prep Time 20 minutes
Cook time 45 minutes

Ingredients

6 Granny Smith apples
2 tsp cinnamon
2 tsp nutmeg
3 cups quick oats
1 cup flour
2 cups brown sugar
1 tsp baking powder
1 tsp salt
1 cup melted butter
2 tablespoons lemon juice

At Home Preparation

1. Peel and slice apples. Add lemon juice so they do not brown
2. Mix apple slices, cinnamon, and nutmeg in a bowl. Put in Ziplock bag and label as filling.
3. Mix oats, flour, sugar, baking powder, salt, and butter to make a crust. Put in Ziplock bag and label as crust.

At Campout Preparation

1. Grease bottom of a 12” Dutch oven with butter.
2. Press half the crust mix into the bottom and up the sides of the Dutch oven about an inch.
3. Spread the apples onto the crust.
4. Completely cover the apples with the rest of the crust mix.
5. Bake covered for about 45 minutes, until the top crust is light brown and
6. apples are tender.

Equipment Needed

12” Dutch oven
Spatula
Serving spoon
Lid lifter
Trivet