

{ Butterscotch Apple Crisp }

Jolanthe @ No Ordinary Moments



Ingredients:

- ~ 6 cups peeled and sliced tart apples
(about 5 large)
- ~ 3/4 cup packed brown sugar
- ~ 1/2 cup flour
- ~ 1/2 cup quick-cooking oats
- ~ 1 tsp. ground cinnamon
- ~ 1/2 cup cold butter or margarine
- ~ 1 package (3 1/2 ounces) cook and serve butterscotch pudding mix

Directions:

1. Place apples in a 3-quart slow cooker (or in bottom of a 9x13 baking dish).
2. In a bowl, combine the brown sugar, flour, oats, pudding mix and cinnamon. Cut in butter until the mix resembles coarse crumbs. Sprinkle over the apples.
3. If using slow cooker, cover and cook on low for 5 hours or until the apples are tender. If using oven, bake at 350 for 30-40 minutes or until the apples are tender and topping is browned.

Note: This recipe was submitted by me to Quick Cooking magazine in the fall of 2003 and was a \$300 runner-up in one of their recipe contests.

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