

# Marilyn's Camp Apple Crisp

## Ingredients

- 4 Apples
- 3/4 Cup Brown Sugar
- 3/4 Cup Flour
- 3/4 Cup Oatmeal
- 1 tsp Cinnamon
- 1/2 tsp Nutmeg
- 1/2 Cup Butter, softened



## One Pan!

- Heat oven to 375 degrees F
- Grease a square 8x8x2 baking dish
- Cut apples into 3/4-inch cubes and place into baking dish
- Mix remaining ingredients in a bowl and sprinkle over the apples
- Bake uncovered 30 minutes or until apples are tender and topping is golden brown
- Serve warm
  - Serve with whipped cream or ice cream

## Marilyn's Tip:

I have made this recipe over a campfire by making it in a disposable tin foil pan and covering it with tin foil. Place it on a grill above campfire coals and cook until the apples are cooked through. Cast iron would also work well for this.

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