APPLE CRISP (pg.1)

STEP	INGREDIENTS	PROCEDURE
1	2 apples	Cut apples into small pieces
	Cutting board &	Spray cake pan
	knife	with cooking spray.
	Cake pan	
	Cooking spray	Layer apples in prepared pan

APPLE CRISP (pg. 2)

STEP	INGREDIENT	PROCEDURE
2	1 cup flour	Combine flour, brown sugar cinnamon & butter in cake pan.
	1 cup b. sugar	
	1 stick butter	Cut butter into flour mixture
	½ teaspoon cinnamon	with pastry blender until it resembles crumbs.
	Cake pan	

APPLE CRISP (pg. 3)

PROCEDURE
ur dry ingredients over layered apples.
ake 375 degrees for 30 minutes