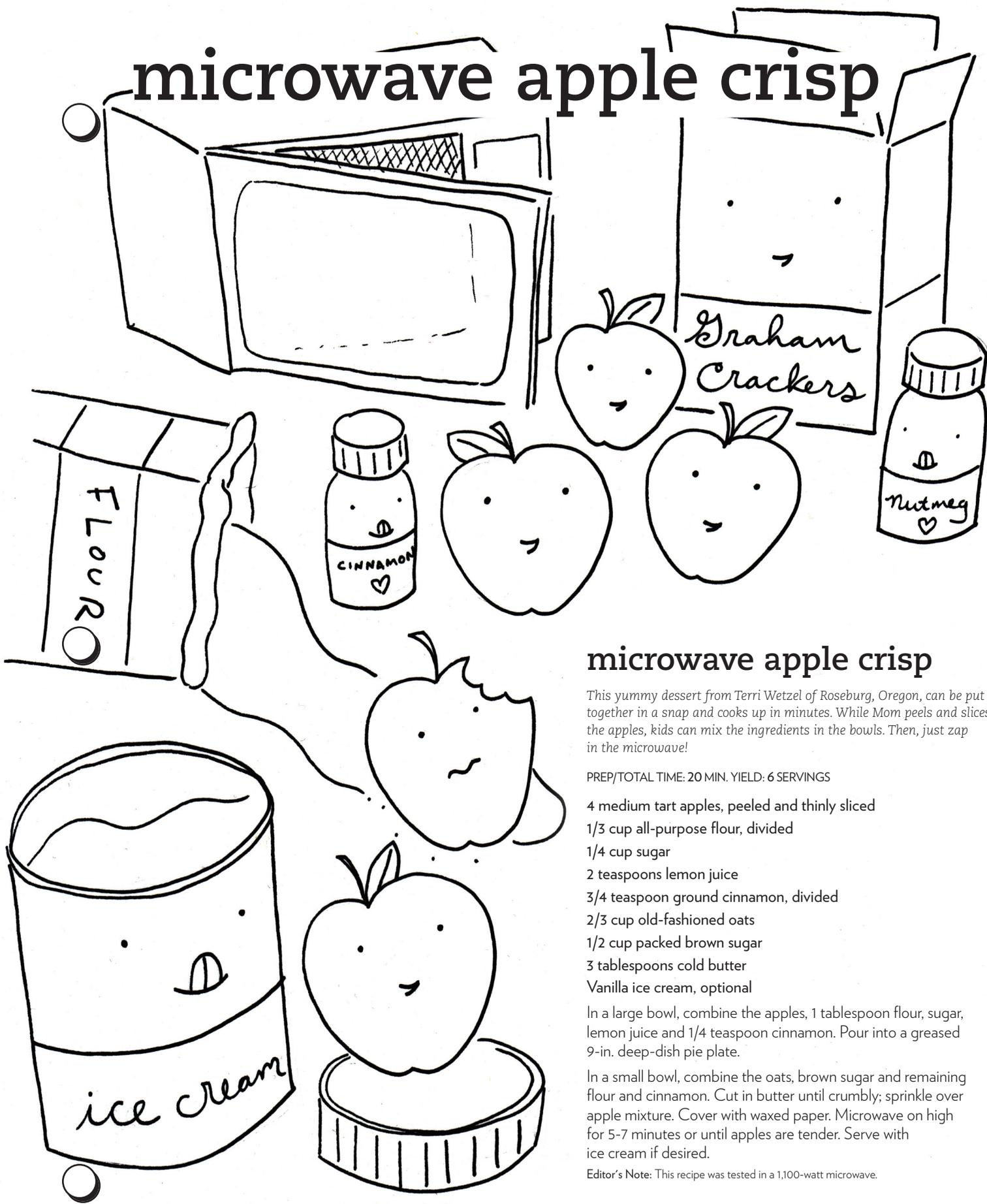


microwave apple crisp



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This yummy dessert from Terri Wetzel of Roseburg, Oregon, can be put together in a snap and cooks up in minutes. While Mom peels and slices the apples, kids can mix the ingredients in the bowls. Then, just zap in the microwave!

PREP/TOTAL TIME: 20 MIN. YIELD: 6 SERVINGS

- 4 medium tart apples, peeled and thinly sliced
- 1/3 cup all-purpose flour, divided
- 1/4 cup sugar
- 2 teaspoons lemon juice
- 3/4 teaspoon ground cinnamon, divided
- 2/3 cup old-fashioned oats
- 1/2 cup packed brown sugar
- 3 tablespoons cold butter
- Vanilla ice cream, optional

In a large bowl, combine the apples, 1 tablespoon flour, sugar, lemon juice and 1/4 teaspoon cinnamon. Pour into a greased 9-in. deep-dish pie plate.

In a small bowl, combine the oats, brown sugar and remaining flour and cinnamon. Cut in butter until crumbly; sprinkle over apple mixture. Cover with waxed paper. Microwave on high for 5-7 minutes or until apples are tender. Serve with ice cream if desired.

Editor's Note: This recipe was tested in a 1,100-watt microwave.

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