

Apple Crisp Cups

Filling

3 – 4 Cup McIntosh Apples (small cubes)
¼ Cup Water
2 Tbsp White Sugar
½ Tsp Cinnamon

Crust

2 Cup All Purpose Flour
2 Cup Rolled Oats
1 ½ Cup Brown Sugar
1 ½ Cup Butter
1 Tsp Cinnamon

- 1.** Preheat oven to 350° F.
- 2.** Grease mini muffin tins (makes ~ 48 muffins).
- 3.** For filling combine apples, water, white sugar and cinnamon in a saucepan. Simmer over low heat until apples are partially cooked, about 5 minutes. Remove from heat.
- 4.** In a large bowl combine flour, oats, brown sugar and cinnamon.
- 5.** Cut in butter until mixture resembles coarse crumbs.
- 6.** Place a heaping tablespoon of crust mixture into each mini muffin cup. Press firmly to cover bottom and sides. Reserve some mixture for top crust.
- 7.** Spoon about 2 teaspoons of apple filling into each muffin cup.
- 8.** Sprinkle 1 teaspoon of reserved crumb mixture over the filling.
- 9.** Bake for 15 – 20 minutes, until golden brown.
- 10.** Cool slightly before serving.