

Shelby's Apple Crisp

I hesitate to take credit for this one. This recipe has floated around my family for a long time. However, I will take credit for a modification.

I quadrupled the amount of cinnamon in it. Seriously.

Cinnamon is an amazing spice! I will miss it greatly in a collapse. Madagascar may quit sending it to the U.S. at some point if things get bad. In the meantime, stock up on it! Again, WinCo bulk foods has it for a great price in bulk.

To make my argument even stronger, who has ever heard anyone say after taking a bite of something with cinnamon in it, "Wow, that has too much cinnamon in it"? Never. The response is always, "Wow, that is so good! It's cinnamony!"

Exactly.



Start with 4 cups of diced apples
(It's up to you if you want to peel them. It depends on how lazy I'm feeling at the time I'm making it.)

Crumbles:

½ cup melted butter
2 T cinnamon (again, this is my modification....do what you want)
1 cup sugar
1 cup flour
¾ cup oatmeal
1 cup brown sugar

Mix ingredients together until crumbly, set aside

Goey yummy sauce:

1 cup sugar
2 T cornstarch
1 cup water
1 tsp vanilla

Cook sugar, water and cornstarch over medium-high heat until thick. Stir often. This goes really slow on an electric stove. This goes really fast on a gas stove. Add vanilla.

Press half of the crumble mixture into a greased 9 inch baking pan. Cover with apples and drizzle with the goey yummy sauce; cover with the rest of the crumbles. Bake at 350 degrees for an hour.

You must wait for it to cool or feel the scorching sun in your mouth. However, to speed up the cooling time, add a huge helping of ice cream or whipped cream.

Enjoy!