

Caramel Apple Crisp  
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Pier Plaza Restaurant

Prepare a 9 x 13 pan with non-stick cooking spray.

8 c. peeled and sliced apples (we use Cortland and Honey Crisp)  
¼ c. sugar  
1 t. cinnamon

Place apples in pan, mix sugar and cinnamon together and sprinkle over top of apples.

1 c. brown sugar  
1 c. quick cooking oatmeal  
½ t. salt  
1 c. and 2 T. flour  
1 stick butter  
1 t. cinnamon

Mix above ingredients together and sprinkle over top of apples.

Bake at 400° for 45-50 minutes.

For caramel topping, melt ½ bag caramels with ¼ c. cream. Pour over apple crisp.