



# Apple Maple Crisp

Yields 8 portions



## INGREDIENTS

- 6 cups fresh apples, peeled and sliced
- $\frac{3}{4}$  cup Ontario Maple Syrup
- 2 Tbsp. cornstarch
- 2 tsp ground cinnamon, divided
- 1 cup oat flakes
- $\frac{3}{4}$  cup all-purpose flour
- $\frac{1}{2}$  cup packed brown sugar
- $\frac{1}{2}$  cup salted butter melted
- Vanilla ice cream

## INSTRUCTIONS

1. Preheat oven to 350F
2. Toss apples, sugar, cornstarch and 1 tsp cinnamon. Transfer to an 8-inch baking dish.
3. Combine oats, flour, brown sugar and remaining cinnamon. Stir in melted butter. Sprinkle over fruit. Bake for 35 to 45 min. or until golden brown. Serve warm, topped with vanilla ice-cream.

*Bon Appetit!*

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