

CARAMEL APPLE CRISP

Ingredients

- 3 cups old fashioned oats
- 2 cups all- purpose flour
- 1 1/2 cups packed brown sugar
- 1 tsp ground cinnamon
- 1 cup COLD butter, cubed
- 8 cups thinly sliced peeled apples
- 1 pkg (14 oz) caramels, halved
- 1 cup apple cider, divided

Directions

1. Preheat oven to 350
2. In a large bowl, mix the oats, flour, brown sugar and cinnamon; cut in butter until crumbly. Press half of the mixture into a greased 13x9 in. baking dish. Layer half of each of the following: apples, caramels and remaining oat mixture. Repeat layers. Drizzle ½ cup cider over top.
3. Bake, uncovered, 30 minutes. Drizzle with the remaining cider; bake for 15-20 minutes longer or until apples are tender.