



# Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes  
that are Easy & Nutritious!*  
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## Owen's Apple Crisp

Serves 6

### Ingredients:

6 apples, sliced thin

½ cup maple syrup

1½ cups oats

¼ cup brown sugar

¼ cup butter, melted

### Directions:

1. Preheat the oven to 350° F.
2. In a skillet add the sliced apples and maple syrup. Cook the apples down until tender and lightly browned.
3. Transfer the apples to a 9" x 9" baking dish.
4. In a small mixing bowl combine the oats, brown sugar, and butter. Combine until the mixture is crumbly. Then spread on top of the apples.
5. Bake at 350° F for 35-40 minutes until the top is lightly golden brown.