



Ewa's Easy Crustless Apple Pie

What a great idea- an apple crisp! Thanks for sharing.

3 cups sliced, peeled apples
1/3 cup packed brown sugar
1/4 cup all purpose flour
1/4 cup quick cooking oats
1/2 teaspoon cinnamon.
1/4 cup cold butter.

Place apples in a slow cooker.

In a separate bowl, mix together brown sugar, flour, oats, and cinnamon. cut in butter until mixture resembles coarse crumbs.

Sprinkle entire mixture over apples.

Cover slow cooker and cook on low for 2-1/2 to 3-1/2 hours.

Note: Ewa likes to serve this with vanilla bean ice cream and a touch of caramel topping.

Goodtaste notes: I tried the recipe using about 5 to 6 cups of peeled, cored, sliced apples. I used Gala and Green Delicious apples, as I like to mix the apple varieties.

I also doubled the ingredients for the crumb mixture. You can prepare the crumbs as you would for a crumb pie or use a mixer. If you use a mixer, combine only until crumb mixture starts to form. The soft tender apples were warm and covered with a moist brown sugar oat topping. Just love the ice cream as it melted into a rich sauce.

About the recipe: Forget the crust. This recipe is a perfect time saver for the holidays. Great for your Thanksgiving dinner. The slow cooker bakes up your warm apple dessert while you prepare the other dinner courses. Top it with vanilla ice cream and drizzle it with caramel topping. Delicious and so easy to prepare.