

# Slow Cooker Harvest Apple Crisp

## INGREDIENTS:

6 large gala apples  
¾ c. brown sugar  
2 tsp. cinnamon, divided  
1 tsp. lemon juice  
3 c. rolled oats  
⅛ tsp. salt  
5 Tbsp. butter

## DIRECTIONS:

After apples have been washed, core, slice and place them into a large bowl. Top the apples with ½ cup brown sugar, 1 teaspoon cinnamon, and lemon juice. Toss to combine. Place the apple mixture in the bottom of the slow cooker. In the same large bowl, combine oats, remaining brown sugar, cinnamon, and salt. Stir until combined. Cut the butter into the bowl and stir, forming a sand-like texture. There will be small chunks of butter, which is normal. Sprinkle the mixture on top of the apples. Turn the slow cooker on high and cook for 2 hours with the cover on. After 2 hours, remove the lid of slow cooker and continue to cook for another hour. Serve with Greek yogurt or ice cream of your choosing.

## NUTRITION:

Makes 12 servings. Each servings has 230 calories, 6 g fat, 4 g protein, 41 g carbohydrates, 5 g fiber and 25 mg sodium.