**Apple Crisp**

**Filling:**

6 apples, peeled, cored, and sliced thinly

½ cup white sugar

1 Tbsp. flour

1 tsp. cinnamon

½ cup water

**Topping:**

1 cup flour

¾ cup oats

1 cup brown sugar

¼ tsp. baking powder

¼ tsp. baking soda

½ cup butter

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Divide the apples evenly among disposable pie tins.
3. Mix the flour, cinnamon, and sugar together from the filling section. Sprinkle this mixture evenly over the tins of apples.
4. Put an even amount of water in all of the apple tins.
5. Mix all topping ingredients except for the butter together in a bowl.
6. Wrap and put everything on your try in the cooler.

**Day 2:**

1. Preheat oven to 375º.
2. Melt the butter and mix with the topping.
3. Crumble an even amount over all of the tins of apples.
4. Bake for 20-25 minutes.