

# SAVOR INDIANA RECIPES



## Applescotch Crisp

### INGREDIENTS

- 4 cups sliced peeled tart apples
- 1/2 cup packed brown sugar
- 2/3 cup plus 1 T all purpose flour, divided
- 1/2 cup water
- 1/4 cup milk
- 1/2 cup quick cooking oats
- 1 package (3.5 ounces) cook and serve butterscotch pudding mix
- 1/4 cup sugar
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 cup cold butter
- Ice cream, optional



*From The Kitchen of*  
Beasley's Orchard & Garden  
Danville, Indiana  
From "Happenin' Hendricks  
County"

### DIRECTIONS

1. Place apples in an ungreased 11-in x 7 in x 2 in baking dish.
2. In a bowl, whisk brown sugar, 1 tablespoon flour, water, and milk. Pour over apples.
3. In another bowl, combine oats, pudding mix, sugar, cinnamon, salt and remaining flour. Cut in butter until mixture resembles coarse crumbs. Sprinkle over apples.
4. Bake at 350° for 40-45 minutes or until topping is golden brown and fruit is tender.
5. Serve with ice cream as desired.