



Apple Crisp Pudding

4 1/2 cups sliced, pared apples
1/2 cup granulated sugar
2 tsp lemon juice
2 tbsp water
4 tbsp (1/4 cup) butter
1/3 cup brown sugar, packed
1/3 cup flour
3/4 cup quick oats

Grease a deep baking dish. Arrange apples in the dish. Sprinkle with granulated sugar.

Combine lemon juice and water, then pour over apples.

Cream butter, gradually add brown sugar. Blend in flour and oats. Spread over apples.

Bake at 375°F until apples are tender, about 35 minutes.