

A recipe from: Crock-tober Fest—A Slow Cooker Feast

Butterscotch Apple Crisp

Serves: 6

Ingredients:

6 Cups sliced peeled tart apples (about 5 large)
¾ Cup packed light brown sugar
½ Cup quick-cooking oats
½ cup all purpose flour
1 package (3 ½ oz) cook-and-serve butterscotch pudding mix
3 tsp ground cinnamon
1/2 tsp allspice
½ Cup cold butter cubed
Vanilla ice cream, optional



Directions:

1. Place apples in a 3-quart slow cooker. In a larger bowl, combine the brown sugar, flour, oats, pudding mix and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle over apples.
2. Cover and cook on low for 5-6 hours or until apples are tender. Serve with ice cream if desired.

Healthier Alternatives

1. Use sugar free butterscotch pudding mix
2. Use unsalted butter



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