**Apple Crisp**

http://www.angelfire.com/bc/incredible/images/applex.gif

**100 portions (1/2 cup portions)**

**5 glass pans full**

* Apples have been pre washed, cored and sliced for you by the Flex class and frozen in Ziploc bags—Get 5 of them from the freezer in the robotics room in Flex
* Spray the 5 pans with cooking spray
* Put one bag in the bottom of each pan and sprinkle with ¼ cup white sugar and 1/2 tbsp lemon juice and mix

**Make Topping**

Rub together the following ingredients until well blended and crumbly:  
2 lb butter   
6 cups brown sugar   
4 tsp. cinnamon   
3 cups all purpose flour

3 cups rolled oats

Put topping on top of each pan divided evenly and then cover with turquoise lids and store in fridge

**On Salad Bar Day**

* Bake 350 degrees for 45 minutes (should go in warmed oven by 10:30am)