



## Caramel Apple Crisp



1 14-oz. package caramels, unwrapped

1/3 c evaporated milk

5 large baking apples, peeled and sliced thin\* (use a few different kinds for a variety of texture and flavor)

10 T cold butter, divided

2/3 c flour

1/2 c brown sugar

2/3 c oats

vanilla ice cream

Place caramels and evaporated milk in saucepan. Heat on low, stirring occasionally, until caramels are melted and smooth. Pour half of the caramel mixture into large bowl and stir in 2 tablespoons butter until butter is melted. Toss with apples. Pour apples/caramel into 9 x 13 buttered dish. In separate bowl, stir together flour and brown sugar. Cut in remaining 8 tablespoons butter until mixture resembles coarse crumbs. Stir in oats. Sprinkle over apples. Bake at 375°F for 45-50 minutes. Drizzle with remaining caramel topping and serve with vanilla ice cream.

\*gala, golden delicious, granny smith, jonathan, red delicious, etc.