Apple Crisps

Ingredients

1 teaspoon cinnamon

1/2 cup butter

1 cup brown sugar

1 cup water

6 + peeled & cored apples

1 package white cake mix

Directions

Preheat oven to 350 degrees

Lightly grease a 9x13-inch glass baking dish.

Arrange apples in an even layer in the bottom of the baking dish.

Pour the 1 cup of water over the apples.

In a medium bowl, mix together brown sugar, cake mix, cinnamon and stir in the melted butter until blended. Sprinkle the mixture over the apples.

Bake in the oven for 50-55 minutes.

Apple crisps can be served warm with a scoop of vanilla ice cream, or served cold.

Substitutions

2- 21oz of canned apple pie filling for the water and the apples.

All ingredients can be substituted for a sugar-free or low-sugar dessert.