

Individual Toffee Apple Crisp



Ingredients (serves 1)

- ½ an apple
- 1/8 teaspoon each flour, sugar & cinnamon (THIS WILL BE TOSSED WITH THE APPLES)
- 1 Tablespoon brown sugar
- 1 Tablespoon old fashioned oats
- 1 1/2 teaspoons flour (THIS WILL BE TOSSED WITH THE TOPPING)
- 1 1/2 teaspoons cold butter
- 1 teaspoon toffee bits

Instructions

- Preheat oven to 375 degrees.
- Chop apple into small, 1/4" cubes.
- Toss with flour, sugar and cinnamon in a **bowl 1**, then pour into a non-stick sprayed, individual-sized baking dish.
- In **bowl 2** combine brown sugar, oats, flour, cold butter and toffee bits. Use a pastry blender to make sure butter is well distributed among the ingredients.
- Top apples with the mixture and bake for 15 minutes, or until crisp is golden brown.

BOWL 1:

Apples

Cinnamon

Sugar

Flour

BOWL 2:

Brown Sugar

Oats

Butter

Toffee

Flour