**Apple Crisp Cups**

Makes 12 mini-crisp cups

1 large apple (peeled, cored, and roughly chopped)

15 mL water

7 mL white sugar

½ mL cinnamon

125 mL all-purpose flour

125 mL rolled oats

90 mL brown sugar

1 mL cinnamon

Pinch ground nutmeg (optional)

90 mL margarine or butter

Prep time: 40 min. Cook time: 20 min. Ready in: one hour.

1. Place oven rack one space below centre position. Preheat oven to 350º F (175C).
2. Grease a 12-cup mini-muffin tin. Be sure to grease well, right in to the cup corners.
3. Mix apple, water, white sugar, and ½ mL of cinnamon together in a small saucepan and bring to a simmer over medium-low heat, stirring occasionally. Simmer until apples are partially cooked, about 5 minutes; remove from heat.
4. Meanwhile, combine flour, oats, brown sugar, 1 mL of cinnamon, and nutmeg (if using) in a medium bowl; cut the butter into the flour mixture with a pastry blender until the mixture looks like coarse crumbs. Place a heaping tablespoon (about 25 mL) of the crust mixture into a mini muffin cup, and press it firmly into the cup so that it covers the bottom and pushes up the sides of the cup. Make the crust go all the way to the top of the little muffin cup, and patch any holes with more crust mixture. There will be some crust mixture left over.
5. Place about 10 mL (2 tsp) of apple filling in the crust. Sprinkle about 5 mL (1 tsp) of the remaining crust mixture on the filling of each cup.
6. Bake in the preheated oven until golden brown, 15 to 20 minutes. Allow to cool slightly before removing to cool further on a wire rack.
7. Serve warm with a tiny scoop of ice cream or dollop of whipped cream. Pack leftovers in an airtight container and refrigerate to pack in lunchboxes for a sweet 2-bite surprise.

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2014 - Adapted from allrecipes.com

http://allrecipes.com/Recipe/Apple-Crisp-Cups/Detail.aspx?prop24=hn\_slide6\_Apple-Crisp-Cups&evt19=1