Apple Crisp

**Ingredients:**
- 5 cups sliced, peeled apples (about 8 medium)
- 3 tablespoons granulated sugar
- ½ cup instant oatmeal
- ½ cup brown sugar
- ¼ cup flour
- ¼ teaspoon cinnamon
- ¼ cup butter
- Optional: ¼ cup chopped nuts

**Directions:**

Preheat oven to 375 degrees. Place apples in a 2-quart square baking dish. Stir in granulated sugar. In a separate bowl, combine oats, brown sugar, flour, and cinnamon for the topping. Cut in butter with two knives until mixture resembles coarse crumbs. If you’ve opted to use nuts, stir them in, and sprinkle mixture over the fruit. Bake for 30-45 minutes until golden.