



Caramel Apple Dessert

Ingredients:

- 1-1/2 cups original Bisquick™ mix
- 2/3 cups granulated sugar
- 1/2 cup milk
- 3 medium cooking apples, peeled and sliced (2 cups)
- 1 Tablespoon lemon juice
- 3/4 cup packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1 cup boiling water
- Sweetened whipped cream or ice cream, if desired

Instructions:

1. Heat oven to 350°. Mix Bisquick™ and granulated sugar in medium bowl. Stir in milk until blended.
2. Pour into ungreased square pan, 9 x 9 x 2 inches. Top with apples; sprinkle with lemon juice. Mix brown sugar and cinnamon; sprinkle over apples. Pour boiling water over apples.
3. Bake 50 – 60 minutes or until toothpick inserted in center comes out clean. Serve warm with whipped cream.