

CopyCat Olive Garden Apple Carmelina

Ingredients

Apple Filling:

2 cans sliced apples 20 ounces each, drained

1/2 cup sugar

1/2 teaspoon apple pie spice

1/4 cup brown sugar

1/4 teaspoon salt

1/4 cup all-purpose flour

Topping:

3/4 cup all-purpose flour

1/4 teaspoons salt

1/2 cup brown sugar

1/4 cup sugar

5 tablespoons butter softened

Serving:

1 cup vanilla ice cream

1/4 cup caramel sauce

Directions

Preheat the oven to 350°F.

To make the apple filling, combine all the ingredients in a mixing bowl and stir to combine. Transfer the mixture to a lightly buttered 8×8-inch baking dish.

To make the topping, combine the flour, salt, and both sugars in a mixing bowl. Stir to combine. Work the softened butter into the dry ingredients. The mixture should look like a coarse meal.

Sprinkle the topping over the apple filling and bake for 30 to

35 minutes.

Serve topped with a scoop of your favorite vanilla ice cream and a drizzle of caramel sauce.