



Apple Crisp

SERVINGS: 16

If you need to put together a last minute dessert, apple crumble is the perfect solution. Making a crumble instead of an apple pie saves you the stress of making dough.

Swap option: If you can't find these specific apples, use whatever apples are available that you like eating.

INGREDIENTS

Topping

- 1 cup all-purpose flour
- 1 cup (3 packets) apple cinnamon instant oatmeal
- 1 cup light brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon Kosher salt
- 8 ounces unsalted butter, frozen and grated

Filling

- 1 pound honey crisp apples, peeled, cored and cut into 1/8-inch thick slices
- 1 pound northern spies apples, peeled, cored and cut into 1/8-inch thick slices
- 1 pound granny smith apples, peeled, cored and cut into 1/8-inch thick slices
- 1 pound pippins apples, peeled, cored and cut into 1/8-inch thick slices
- 6 tablespoons unsalted butter, melted
- 1/4 cup all-purpose flour
- 1 tablespoon corn starch
- 2 tablespoons lemon juice
- 1/2 cup light brown sugar
- 1/2 teaspoon kosher salt
- 1 teaspoon cinnamon

PREPARATION

1. Pre-heat your oven to 350°F.
2. In a medium sized mixing bowl combine the flour, oatmeal, light brown sugar, baking powder, salt and butter until it forms a coarse crumble.
3. In another large mixing bowl combine the apples, butter, flour, corn starch, lemon juice, brown sugar, salt and spices and toss to fully coat the apples. Pour the apple mixture into a 10- by 15-inch baking dish.
4. Fully coat the top of the apple mixture with the crumble topping and bake for 30-40 minutes or until the crumble topping is golden brown and the apples are tender.
5. Allow to cool slightly, then serve warm with vanilla ice cream or whipped cream. Or chill overnight and its still delicious cold!

1 teaspoon ginger

1/2 teaspoon ground allspice

Vanilla ice cream or whipped cream,
for serving