

Apple Crisp

8 servings • Category: Dessert • Generated by Nutrifax

Ingredients

- 900 g Apples (raw, without skin)
- 1/2 cup Sugars (granulated)
- 1 tsp Spices (cinnamon, ground)
- 1 tbsp Lemon juice (raw)
- 1 cup Grains (oats)
- 63 g Flour (wheat, all-purpose, enriched, bleached)
- 1/2 cup packed Sugars (brown)
- 115 g Butter (unsalted)
- 1/4 tsp Salt (table)

Instructions

1. Preheat oven to 350°F (175°C). Lightly grease a 9×13 inch baking dish.
2. Peel, core, and slice the apples about 1/4 inch thick. Toss with granulated sugar, cinnamon, and lemon juice. Spread evenly in the baking dish.
3. In a bowl, combine the oats, flour, brown sugar, and salt. Cut in the cold butter with a pastry cutter or your fingers until the mixture forms coarse crumbs.
4. Scatter the topping evenly over the apples.
5. Bake for 40–45 minutes until the top is golden brown and the apples are bubbling around the edges.
6. Let cool for 10 minutes before serving. Serve warm with vanilla ice cream or whipped cream.