

OATY APPLE CRISP



Moderate



60 minutes



Dessert



04 Servings

INGREDIENTS

2 apples, cored and sliced
½ tsp ground cinnamon
juice of ½ lemon
2 tbsp water
¼ cup + 2 tbsp granulated sugar, divided
½ cup plain flour
¼ cup lightly packed brown sugar
¼ tsp sea or kosher salt
¼ cup butter, cold, cut into cubes
1 cup old fashioned oats
vanilla ice cream, for serving

COOKING STEPS

Preheat oven to 375°. In a large ovenproof pan, toss the apples with 2 tablespoons sugar, lemon juice, water and cinnamon. Place the pan on a large rimmed baking dish.

In a large bowl, whisk together flour, brown sugar, remaining sugar and salt. Using a pastry cutter (or your hands), incorporate butter into flour mixture until it resembles coarse crumbs. Add oats and squeeze mixture with your hands until big, moist clumps form.

Scatter oat mixture on top of apples and bake until apples are bubbling and topping is golden, about 45 minutes. Allow to cool for 10 minutes before serving with vanilla ice cream or custard.

