

Apple Crisp

Prep time: 20 mins | Cook time: 50-60 mins

Servings: 6-8 | Yields: 1 medium-sized baking pan of crisp

INGREDIENTS

Topping:

- 1 cup all-purpose flour
- 1 cup old-fashioned rolled oats
- 1 cup dark brown sugar
- 1 stick (½ cup) unsalted butter, softened and cut into pieces

Filling:

- 1 stick (½ cup) unsalted butter
- 1 tsp vanilla extract
- 8-10 apples (small or medium size) peeled, cored, and thinly sliced
- 1 cup raisins
- ½ cup dark brown sugar
- 1 tsp cinnamon

METHOD

1. Preheat oven to 350°F. Generously grease a 7x11 or 8x8 baking pan with butter.
2. Combine the flour, oats, and brown sugar in a large bowl until well-combined. Add in the pieces of butter and use your hands to squeeze and combine until the mixture becomes crumbly and resembles wet sand.
3. For the filling, melt the butter in a small saucepan, and let it cool slightly.
4. When the butter is cool, pour it in a large bowl and add the raisins, ½ cup brown sugar and cinnamon and salt, and mix to combine. Pour this mixture over the apples and toss again to combine.
5. Take a heaping ½ cup of the topping mixture and toss with the apple mixture. Place the apple mixture in prepared pan and sprinkle evenly with topping. It may seem like a lot of topping, but the apples will cook down and the topping will provide an excellent crunchy edge.
6. Bake the crisp for 50-60 minutes, or until topping is golden brown and the filling is bubbling.
7. Remove from oven and cool for 15 minutes before eating.

