



*Crisp apples with an oat and walnut topping
all wrapped up and snuggly in brown sugar
and cinnamon goodness.
Fall just got a little more cozy!*



Apple Crisp

Ingredients

4 Granny Smith apples, peeled, cored and sliced thinly
1 Tbsp. lemon juice
2 Tbsp. all-purpose flour
½ c. butter
½ c. brown sugar
½ tsp. ground allspice
½ tsp. ground cinnamon
Pinch of salt
1 tsp. vanilla extract

Topping:

1 c. Old fashioned oats
¼ c. all-purpose flour
1/3 c. walnuts, chopped
½ c. brown sugar
½ tsp. ground cinnamon
¼ c. butter, chilled, cubed

Method

Preheat oven to 375°F.

Drizzle lemon juice over sliced apples and toss to coat.
Sprinkle with 1 Tbsp. flour and stir to coat. Set aside.

Combine butter, brown sugar, allspice, cinnamon and salt
in medium sauce pot on stove top over medium heat. Stir
until butter is melted.

Add apples. Stir to coat apples and bring to a boil.

Remove from heat and stir in vanilla extract. Pour into 9x9
baking dish.

In separate bowl, combine all topping ingredients. Use a
pastry blender (or two knives in scissor fashion) to process
until mixture resembles a coarse crumb texture.

Sprinkle topping mixture evenly over the top of apples.
Place in preheated oven and bake at 375°F for about 35
minutes or until apples are tender. Remove from oven and
let cool slightly before serving.