



Easy Apple Crisp

This apple crisp is a wonderful alternative to apple pie. Enjoy warm, tasty fruit without the pie crust effort! Crisp toppings can easily be altered to accommodate ingredients you may have on hand.

Ingredients:

- 2 1/2 pounds medium apples (about 5 or 6), peeled, cored, and sliced 1/4 inch thick
- 2 to 3 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1/2 cup packed light brown sugar
- 1/2 cup uncooked rolled oats
- 1/3 cup all-purpose flour, or try a gluten-free flour blend
- 1/3 cup chopped walnut or pecans, optional
- 4 tablespoons cold unsalted butter, cut into small pieces, plus more for coating the dish

Directions:

1. Heat the oven to 350°F. Lightly coat an 8-by-8-inch baking dish with butter.
2. Combine the apples, granulated sugar, cinnamon, and 1/8 teaspoon of the salt in a large bowl and toss to coat. Place the apple mixture in the prepared baking dish.
3. Mix together the brown sugar, oats, flour, and remaining 1/8 teaspoon salt until evenly combined.
4. With your fingertips, blend in the butter pieces until small clumps form and the butter is well incorporated, about 2 minutes. Sprinkle the topping evenly over the apples.
5. Bake until the streusel is crispy, and the apples are tender, about 40 to 50 minutes. Cool 30 minutes before serving.

