

Easy Apple Crisp

1 HOUR 6 SERVINGS

INGREDIENTS

Spiced Apples

- 2 lbs. apples
- 3 Tbsp sugar
- 1 tsp cinnamon
- 1 Tbsp all-purpose flour
- 1/4 tsp ground ginger
- 1/8 tsp ground cloves
- 1/2 tsp vanilla extract

Oat Topping

- 1/4 cup all-purpose flour
- 1/3 cup rolled oats
- 1/2 cup brown sugar
- 1/4 cup butter, room temperature
- 1/8 tsp salt
- 1/4 tsp cinnamon



Adapted from: budgetbytes
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PROCEDURE

1. Preheat the oven to 350°F. Core and slice the apples into ¼-½ inch wide slices. Place apples in a large bowl.
2. In a small bowl, combine the sugar, flour, cinnamon, ginger, and cloves to season the apples. Sprinkle the mixture over the sliced apples and drizzle the vanilla extract over top. Stir the apples until they're evenly coated.
3. In a medium bowl, stir together the flour, oats, brown sugar, salt, and cinnamon. Cut the butter into chunks and then use your hands to work it into the oat mixture until it is crumbly and appears sort of damp.
4. Sprinkle the crumbly oat mixture over the seasoned apples. Transfer to the oven and bake for 45 minutes.



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