

From Brooke's Kitchen: Classic Apple Crisp



There's nothing quite like a warm apple crisp on a cool fall evening! This classic dessert features tender apples tossed with warm spices and topped with a buttery, crumbly brown sugar and oat topping. Simple, comforting, and just right for fall.

—Brooke

Prep Time: 15 minutes

Cook Time: 45-55 minutes

Servings: 8-10

Ingredients

Filling

- 8 medium apples, peeled and cut into approximately 1/2-inch-thick slices or chunks (about 10 cups or 1,200g)
- 1/2 cup (100g) packed light or dark brown sugar
- 1/4 cup (31g) all-purpose flour
- 1 teaspoon pure vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt

Topping

- 3/4 cup (94g) all-purpose flour
- 3/4 cup (150g) packed light or dark brown sugar
- 1 teaspoon ground cinnamon
- 1/2 cup (113g) unsalted butter, cold and cubed

- 1 cup (85g) old-fashioned rolled oats

Optional

- Vanilla ice cream, for serving

Instructions

1. Preheat the oven to 350°F (177°C). Lightly grease a 9 × 13-inch baking pan.
2. In a large bowl, mix together all the filling ingredients. Spread evenly in the prepared baking pan.
3. Make the topping: Whisk together the flour, brown sugar, and cinnamon in a medium bowl. Cut in the cold butter using a pastry cutter or fork until the mixture is crumbly. Stir in the oats.
4. Sprinkle the topping evenly over the apple filling.
5. Bake for 45–55 minutes, or until the topping is golden brown, the apples are tender, and the fruit juices are bubbling around the edges.
6. Remove from the oven and place on a wire rack. Allow to cool for at least 10–15 minutes before serving.
7. Serve warm, at room temperature, or cold. Add a scoop of vanilla ice cream, if desired.
8. Enjoy!

Brooke's tip: Honeycrisp apples are my favorite for apple crisp because they hold their shape when baked. For a delicious combination of textures, try using half Honeycrisp and half McIntosh. The Honeycrisps stay firm while the McIntosh soften into an almost applesauce-like filling. And don't forget the vanilla ice cream! I love serving apple crisp warm with a scoop on the side so it melts into all those sweet, spiced apples.