

EASY APPLE CRISP

This Easy Apple Crisp is a simple dessert that is warm, cozy, and sweet. It's the perfect dessert for chilly fall evenings.

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Prep Time: 15 mins

Cook Time: 45 mins

Total Time: 1 hr

Servings:

INGREDIENTS

SPICED APPLES

- 2 lbs. apples **(\$1.33)**
- 3 Tbsp sugar **(\$0.04)**
- 1 tsp cinnamon **(\$0.05)**
- 1 Tbsp all-purpose flour **(\$0.01)**
- 1/4 tsp ground ginger **(\$0.02)**
- 1/8 tsp ground cloves **(\$0.01)**
- 1/2 tsp vanilla extract **(\$0.14)**

OAT TOPPING

- 1/4 cup all-purpose flour **(\$0.03)**
- 1/3 cup rolled oats **(\$0.06)**
- 1/2 cup brown sugar **(\$0.32)**
- 1/4 cup butter, room temperature **(\$0.44)**
- 1/8 tsp salt **(\$0.01)**
- 1/4 tsp cinnamon **(\$0.02)**

INSTRUCTIONS

1. Preheat the oven to 350°F. Core and slice the apples into ¼-½ inch wide slices (peel, if desired). Place the sliced 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 in spices.



3. Next, make the oat topping. 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. Serve hot with ice cream or whipped cream on top!

The full recipe can be found [here](#) along with step by step photos.

NUTRITION

Serving: 1 serving • Calories: 282 kcal • Carbohydrates: 53 g • Protein: 2 g • Fat: 8 g • Sodium: 123 mg • Fiber: 5 g

Nutritional values are estimates only.

Source: Easy Apple Crisp. (2021, Oct 16). Budget Bytes. Retrieved September 6, 2022 from <https://www.budgetbytes.com/easy-apple-crisp/>