



ANA's Kitchen Corner

Best Apple Crisp

Prep: 20 MIN

Total: 50 MIN

Servings 6

Ingredients

4 Medium tart cooking apples, sliced (4 cups)

3/4 Cup packed brown sugar

1/2 Cup Gold Medal™ all-purpose flour

1/2 Cup quick-cooking or old-fashioned oats

1/3 Cup butter, softened

3/4 Teaspoon ground cinnamon

3/4 Teaspoon ground nutmeg

Cream or Ice cream, if desired

Steps

1. Heat oven to 375°F. Grease bottom and sides of 8-inch square pan with shortening.
2. Spread apples in pan. In medium bowl, stir remaining ingredients except cream until well mixed; sprinkle over apples.
3. Bake about 30 minutes or until topping is golden brown and apples are tender when pierced with a fork. Serve warm with cream

Recipe from: <https://www.bettycrocker.com/recipes/best-apple-crisp/3715a45c-3c00-430c-bbe2-9865f9013238>

Ana's Tips and Tricks

Select the Best Apples for Baking:

A good baking apple is typically a firm apple that will hold its shape when exposed to high heat. Although apple pie is an all-time favorite, baking with apples offers so many other delicious options, like in crumbles, brown betties, muffins, baked oatmeal, and so many more great ideas! The following are the types we recommend: Granny Smith, Honeycrisp, Pink Lady, Piñata®, and Golden Delicious.

Once you have your variety of apple, you need to prepare them for the heat. We recommend first peeling, cutting into fourths and removing the core (see our tips on how to core an apple below) and finally squeeze lemon juice on apple slices to prevent browning.

Tip from: <https://www.appleforthat.stemilt.com>