

Marie Saba

from my kitchen to yours

Very Easy Apple Crisp

Serves 6-8

Ingredients:

For crumb topping:

- 3/4 cup (128 g) all-purpose or gluten-free flour
- 1/2 cup (55 g) almond meal
- 1/2 cup (106 g) light brown sugar, packed
- 1/2 cup (67 g) old-fashioned rolled oats
- 1/4 teaspoon (1 g) Kosher salt
- 1/2 cup (113 g) unsalted butter, melted
- 1 teaspoon (4 g) vanilla

For apple filling:

- 5 to 6 cups thinly sliced apples (about 1/4 to 1/2 inch thick), about 5 large apples
- 3 teaspoons (10 g) cornstarch or flour
- 1 Tablespoon (15 g) lemon juice
- 2 Tablespoons (30 g) apple cider or water
- 2 to 4 Tablespoons (24-48 g) sugar
- Pinch of cinnamon

For serving:

- Vanilla ice cream or heavy cream



Instructions:

1. Preheat oven to 400 F (204 C). Line baking sheet with parchment paper.
2. In a large bowl, stir together flour, almond meal, brown sugar, oats and salt. Pour melted butter and vanilla over dry ingredients. Stir until mixture resembles wet sand with some bigger and smaller chunks throughout. Refrigerate topping while you prepare the apples.

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3. In a [large bowl](#), toss apples with corn starch, lemon juice, cider, sugar and cinnamon. Pour apples into [9-inch pie dish](#) or **10-inch cast-iron skillet**. Sprinkle as much topping as you like over apples in pie dish. (Refrigerate or freeze any remaining topping in an air-tight container.) Place pie dish on lined baking sheet (to catch any drips).
4. Bake at 400 F (204 C) for 15 minutes. Then reduce heat to 350 F (176 C) and bake for 40-50 minutes more, or until topping is golden brown and apples are tender. Cool for 15 minutes. Serve with vanilla ice cream or a drizzle of heavy cream, if desired.

Make-Ahead Instructions:

- The crisp topping can be stored in an air-tight container in the freezer for six months.
- The crisp topping can also be stored in the refrigerator for up to 3 days.
- The apple filling and crumb topping can be stored in the freezer in separate air-tight containers for six months.