


Spiced Apple Oat Crisp

 Cooking Time  2 Servings

What we send

- granulated sugar
- dark brown sugar
- rolled oats
- pink lady apples
- lemon
- apple pie spice

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving



1. Mix dry ingredients

Preheat oven to 375°F. In a large bowl, mix together **flour**, **brown sugar**, **2 tablespoons granulated sugar**, and **½ teaspoon salt**.



2. Make topping

Cut **butter** into small pieces then, using a pastry blender or two knives, cut into **flour** until mixture is the texture of coarse meal. Add **oats**, and use your hands to toss and squeeze mixture to form large, moist clumps. Transfer to freezer to chill.



3. Prep apples

Meanwhile, peel, quarter, and core **apples**. Cut each quarter into 4 wedges, about ¾-inch thick.



4. Toss filling

Squeeze the **juice** from **half the lemon** over **apples** and toss to combine. (Save **remaining half** for own use.) Toss in **apple pie spice** and **remaining ½ cup granulated sugar**. Let sit 10 minutes.



5. Assemble

Toss **apples**, then transfer to a shallow 2-quart baking dish, scraping any juices into the baking dish as well. Sprinkle with **flour-oat topping** from freezer. Cover tightly with foil.



6. Bake

Place baking dish on a rimmed baking sheet, and bake 1 hour, until **apples** are nearly tender. Uncover and bake until **apples** are tender, and topping is golden, 20 minutes more. Let cool for at least 10 minutes before serving. Enjoy!