

Classic Apple Crisp: Easy Baked Dessert with Crumb Topping

Get ready to indulge in a timeless classic that brings warmth and coziness to any gathering:



OVEN
350°F

TIME
45 min

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INGREDIENTS

10 cups all-purpose apples, peeled, cored and sliced
1 cup white sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
3 tablespoons water
1 cup quick-cooking oats
1 cup all-purpose flour
1 cup packed brown sugar
... teaspoon baking powder
... teaspoon baking soda
% cup butter, melted

Swaps and Notes:

Apples: Use a mix of sweet and tart apples for the best flavor balance. Good choices include Granny Smith, Honeycrisp, Fuji, Gala, or Braeburn. Slice them to a consistent thickness for even cooking.

White Sugar (for filling): Adjust based on the sweetness of your apples. If using very tart apples, you might add a touch more.

Flour (for filling): Helps to thicken the apple juices, creating a saucy filling.

Cinnamon (for filling): Essential for that classic apple crisp flavor. A pinch of nutmeg or allspice can also be added.

Water (for filling): Adds a little moisture to get the juices flowing, creating a saucy base.

Quick-Cooking Oats: These provide a great texture for the topping. Rolled oats can be used, but the topping might be slightly chewier.

Brown Sugar (for topping): Packed brown sugar adds moisture, depth of flavor, and helps create a chewy, caramelized crumble.

Butter (for topping): Unsalted butter is preferred. Ensure it's melted but not hot, so it incorporates well with the dry ingredients.

DIRECTIONS

1. Let's get this warm and comforting : Apple Crisp baked to perfection!
2. Gather : All Ingredients: Make sure you have all your ingredients measured out and ready to go.
3. Preheat : Oven: Preheat your oven to 350 degrees F (175 degrees C).
4. Prepare : Apple Filling: Place the peeled, cored, and sliced apples into a 9x13-inch baking dish. In a small bowl, mix together the 1 cup white sugar, 1 tablespoon all-purpose flour, and 1 teaspoon ground cinnamon until well combined. Sprinkle this sugar-flour-cinnamon mixture evenly over the sliced apples in the baking dish. Pour the 3 tablespoons of water evenly over the apples. Gently toss the apples to ensure they are well coated.
5. Make the : Crumb Topping: In a large mixing bowl, combine the 1 cup quick-cooking oats, 1 cup all-purpose flour, 1 cup packed brown sugar, ... teaspoon baking powder, and ... teaspoon baking soda. Use a whisk or fork to mix these dry ingredients thoroughly. Add the ¼ cup of melted butter to the dry mixture. Use a fork to mix it until the mixture is crumbly and resembles coarse crumbs.
6. Assemble and : Bake: Sprinkle the prepared crumb topping evenly over the apple mixture in the baking dish, ensuring the apples are well covered. Place the baking dish in the preheated oven. Bake for approximately 45 minutes, or until the top is beautifully golden brown, and the apple mixture is bubbling around the edges. The apples should be tender when pierced with a knife.

7. **Cool and : Serve:** Remove from the oven and let cool for at least 10-15 minutes before serving. This allows the filling to set slightly and prevents burns from the hot, bubbly apples. Serve warm.

SWAPS & NOTES

Apples: Use a mix of sweet and tart apples for the best flavor balance.

Good choices include Granny Smith, Honeycrisp, Fuji, Gala, or Braeburn.

Slice them to a consistent thickness for even cooking.

White Sugar (for filling): Adjust based on the sweetness of your apples.

TIPS FOR SUCCESS

Mix of Apples: Using both sweet and tart apples provides the best flavor balance for your crisp.

Slice Evenly: Slice apples to a consistent thickness (about 1/4 inch) so they cook evenly and become tender at the same rate.

Don't Overmix Topping: Mix the topping just until crumbly.

Overmixing can lead to a less tender crumble.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-apple-crisp-easy-baked-dessert-with-crumb-topping/>