

## Deep Dish Apple Crisp: A Classic and Comforting Dessert

My Favorite Deep Dish Apple Crisp: A Classic Fall Dessert



**OVEN**  
**375°F**

**TIME**  
**45-50 min**

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**SAVE**  
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### INGREDIENTS

8 cups sliced peeled apples (about 4-5 large apples)  
¾ cup granulated sugar  
2 tablespoons all-purpose flour  
1 teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
1 tablespoon fresh lemon juice  
1 cup all-purpose flour  
¾ cup brown sugar, packed  
¾ cup unsalted butter, softened  
¾ cup old-fashioned rolled oats  
A pinch of salt

### DIRECTIONS

- 1.** Prep: Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish.
- 2.** Make the : Apple Filling: In a large bowl, combine the sliced apples, granulated sugar, 2 tablespoons of flour, 1 teaspoon of cinnamon, nutmeg, and lemon juice. Toss everything together until the apples are evenly coated. Pour the mixture into the prepared baking dish and spread it into an even layer.
- 3.** Make the : Crisp Topping: In a separate medium bowl, combine the 1 cup of flour, brown sugar, oats, 1 teaspoon of cinnamon, and a pinch of salt. Cut the softened butter into small pieces and add it to the dry ingredients. Use your fingers or a pastry blender to mix everything together until it forms a crumbly, coarse mixture.
- 4.** Assemble and : Bake: Sprinkle the crisp topping evenly over the apple filling in the baking dish. Bake for 45-50 minutes, or until the topping is golden brown and the apple filling is bubbling around the edges.
- 5.** Cool and : Serve: Let the apple crisp cool for at least 15 minutes before serving. This allows the filling to set. Serve warm.

### SWAPS & NOTES

**Apples:** A mix of apples works best for a complex flavor. I love using a mix of Granny Smith for tartness and a sweeter apple like Honeycrisp or Fuji for balance.

**Flour:** The flour in the filling helps to thicken the juices from the apples.

**Spices:** The cinnamon and nutmeg are key, but you can add a pinch of allspice or ginger for an extra layer of flavor.

## TIPS FOR SUCCESS

**Slice Apples Evenly:** Slicing your apples to a similar thickness ensures they all cook at the same rate.

**Don't Forget the Lemon Juice:** The lemon juice prevents the apples from browning and adds a nice, bright flavor that cuts through the sweetness.

**Mix with Fingers:** Using your fingers to mix the topping is the best way to get that perfect crumbly texture.

**Trust the Bubbles:** You'll know the crisp is done when you see the apple filling bubbling up through the topping.

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

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