

## This Classic Apple Crisp Is the Only Fall Dessert You Need

There are several reasons why this apple crisp recipe stands out from the rest:



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

- 6 cups of peeled and sliced apples (Granny Smith or Honeycrisp work well)
- 1 cup of granulated sugar
- 1 teaspoon of ground cinnamon
- 1 tablespoon of lemon juice
- 1 cup of rolled oats
- 1 cup of all-purpose flour
- 1/2 cup of packed brown sugar
- 1/2 cup of unsalted butter, melted

### DIRECTIONS

- 1.** Preheat the : Oven: Start by preheating your oven to 350°F (175°C). This ensures that your apple crisp bakes evenly and achieves that perfect golden-brown topping.
- 2.** Prepare the : Apples: In a large mixing bowl, combine the sliced apples, granulated sugar, cinnamon, and lemon juice. Toss until the apples are well coated. This step not only flavors the apples but also helps to draw out their natural juices.
- 3.** Make the : Crisp Topping: In another bowl, mix together the rolled oats, flour, brown sugar, and melted butter. Stir until the mixture resembles coarse crumbs. This is where the magic happens; the butter binds everything together, creating that irresistible crunch.
- 4.** Assemble the : Dish: Spread the apple mixture evenly in a greased 9x13 inch baking dish. Then, sprinkle the crisp topping over the apples, ensuring an even layer. This will create a beautiful crust as it bakes.
- 5.** Bake: Place the dish in the preheated oven and bake for 45 minutes, or until the topping is golden brown and the apples are bubbling. The aroma will fill your kitchen, making it hard to resist!

### TIPS FOR SUCCESS

**Choose the Right Apples:** For the best flavor, use a mix of tart and sweet apples.

This adds depth to the dish and balances the sweetness of the topping.

**Make Ahead:** You can prepare the apple filling and topping separately a day in advance.

Just assemble and bake when you're ready to serve!

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

Original recipe: <https://chefmaniac.com/this-classic-apple-crisp-is-the-only-fall-dessert-you-need/>