

Eating is good ... Cooking is better! ... some crumbs from Cat Morris

Apple Crisp

Apple season is upon us and there is every imaginable variety available at the farmer's market. I find that whenever I bake with apples its best to use a couple varieties mixed together. This gives you a depth of flavor and texture that you can't get by just using a single variety. I thought I'd share my most basic recipe to start - Apple Crisp.

Just about everyone has an apple crisp recipe that's been passed down in their family. It's the simplest and yet one of the most satisfying deserts to make. Keeping it simple really allows you to savor the intense apple flavor with just a hint of spice and crunch in the crust. Check out this great site for all your apple info! [Apple Country](#)

Apple Crisp

Preheat oven to 350 degrees

Ingredients

8 apples - mixed varieties, cored and peeled
2 cups flour or 1 cup flour & 1 cup rolled oats
1 cup sugar
1 cup dark brown sugar
1 tsp. ginger
1 tsp. cinnamon
½ cup butter
Pinch of salt

Method

- 1) Core, peel and dice apples. Place in a buttered 9 x13 inch baking dish
- 2) Toss flour, oats, sugars, salt & spices together in a large bowl. Rub the butter into the dry ingredients until it resembles coarse crumbs.
- 3) Sprinkle the crumb topping all over the apples and pop into a preheated oven.
- 4) Bake until topping is golden and apples are bubbling - approximately 45 minutes.

Garnish with vanilla ice cream or a drizzle of cold heavy cream

Serves 6 - 8

Hint: Using a glass baking dish allows you to see when the apples are bubbly without having to poke around in the crisp to test for doneness.

