



Pink Lady Apple Crisp

with Oats & Warm Spices



1h



2 Servings

An apple crisp is the perfect way to wrap up any Thanksgiving feast. As it bakes, the aroma of apples, brown sugar, and warm spices will fill the house and, just like that, everyone will have just enough room for dessert! We recommend serving with nicely-sized scoops of vanilla ice cream. (2-p plan serves 4; 4-p plan serves 8.)

What we send

- 5 oz bag all-purpose flour (use ½ c) ¹
- 2 oz dark brown sugar (use 2 Tbsp)
- 10 oz granulated sugar
- 3 oz oats (use ¾ c)
- 4 apples
- 1 lemon
- warm spice blend (use ½ tsp)

What you need

- kosher salt
- 4 Tbsp butter ⁷

Tools

- medium, shallow baking dish (1½ qt)
- rimmed baking sheet

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

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 370kcal, Fat 13g, Carbs 61g, Proteins 4g



1. Mix dry ingredients

Preheat oven to 375°F with a rack in the center. In a large bowl, stir to combine **½ cup flour**, **2 tablespoons brown sugar**, **1 tablespoon granulated sugar**, and **¼ teaspoon salt**.



2. Make topping

Cut **4 tablespoons butter** into small pieces. Using a pastry blender or two knives, cut into **flour mixture** until mixture is the texture of coarse meal. Add **¾ cup oats**, then use your hands to toss and squeeze mixture until large, moist clumps form. Transfer to the freezer to chill while you prepare **apples**.



3. Prep apples

Peel, quarter, and core **apples**. Cut each quarter into 4 wedges.



4. Toss filling

Halve **lemon**, then squeeze **2 tablespoons juice** over **apples**; add **¼ cup water** and toss to combine. Stir in **1 cup granulated sugar** and **½ teaspoon warm spice blend**. Let sit for 10 minutes.



5. Assemble crisp

Transfer **apples** to a medium, shallow baking dish, spreading into an even layer. Sprinkle with **topping**. Cover with foil.



6. Bake & serve

Place baking dish on a rimmed baking sheet. Bake on center oven rack until **apples** are nearly tender when pierced with a knife, about 45 minutes. Remove foil and bake until **apples** are tender and **topping** is golden, 20-25 minutes more. Let cool for 10 minutes before serving. Enjoy!