

DINNERLY



Spiced Apple Oat Crisp with Dried Cranberries



50min



2 Servings

For when you're Team Pie but trying to avoid soggy bottoms on Turkey Day—we're talking pie bottoms, duh. Crisps are all the things we love about spiced apple pie, including that irresistible it-must-be-autumn aroma, but without the need to perfect a pie crust. That means more time for eating...uh, we mean with family. We've got you covered! (2p-plan serves 4, 4p-plan serves 8)

WHAT WE SEND

- 3 Pink Lady apples
- 2 (5 oz) granulated sugar
- 2 (1 oz) dried cranberries
- 2 oz dark brown sugar
- 5 oz all-purpose flour ²
- ¼ oz warm spice blend
- 3 oz oats

WHAT YOU NEED

- 4 Tbsp butter ¹
- kosher salt

TOOLS

- microwave
- medium (1½ qt) baking dish

COOKING TIP

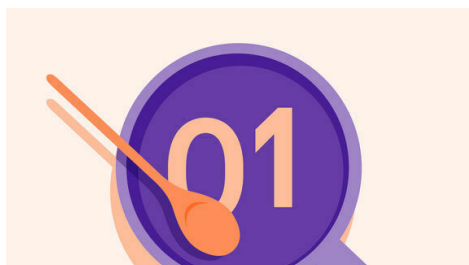
If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

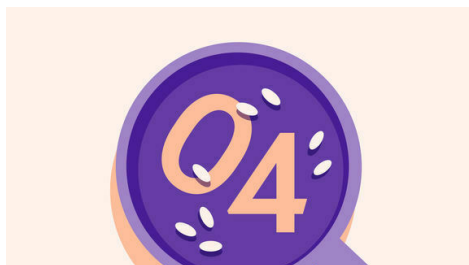
Calories 570kcal, Fat 13g, Carbs 114g, Protein 4g



1. Prep apple filling

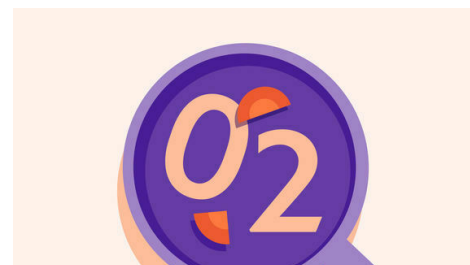
Preheat oven to 375°F with a rack in the center.

Peel, halve, and core **apples**; cut into ½-inch thick slices. In a medium bowl, stir to combine **sliced apples**, **¾ cup granulated sugar**, **½ cup dried cranberries**, **⅓ cup water**, **2 tablespoons brown sugar**, **1 tablespoon flour**, and **½ teaspoon warm spice**. Let sit at least 10 minutes.



4. Assemble & bake

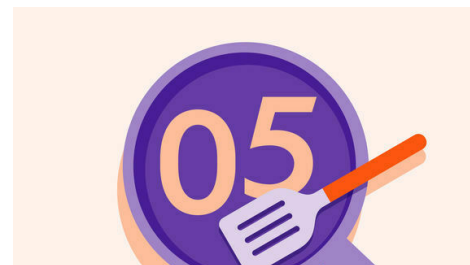
Transfer **apple filling** to a medium baking dish. Sprinkle **oat topping** evenly over top, then cover baking dish with foil. Bake on center oven rack until **apples** are nearly tender when pierced with a knife, about 30 minutes. Remove foil and continue to bake until apples are tender and oat topping is golden, 12–15 minutes.



2. Mix dry ingredients

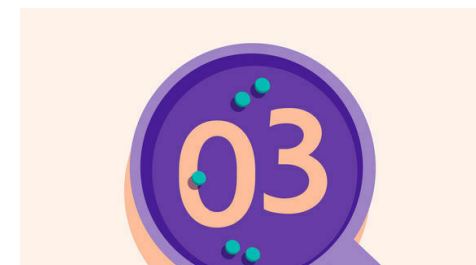
While **apples** sit, in a small microwave-safe bowl, microwave **4 tablespoons butter** until melted.

In a medium bowl, whisk to combine **½ cup flour**, **2 tablespoons brown sugar** (save rest for own use), **1 tablespoon granulated sugar**, and **¼ teaspoon salt**.



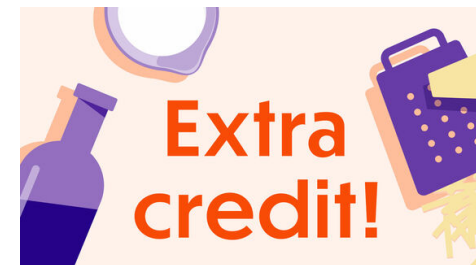
5. Serve

Let **spiced apple oat crisp** cool 10 minutes before serving (filling will continue to thicken as it cools). Enjoy!



3. Make topping

To bowl with **flour mixture**, use a fork to stir in **melted butter** and **¾ cup oats** until fully combined and mixture resembles wet sand.



6. Finish it à la mode!

PSA: If you're not alternating bites of this warm apple crisp with bites of creamy vanilla ice cream, you should probably rethink your Thanksgiving strategy.