

DINNERLY



TURKEY DAY DESSERT

SERVES A CROWD!

Thanksgiving Dessert: Spiced Apple Oat Crisp

with Dried Cranberries



50min



2 Servings

The couples plan serves 6-8 and the family plan serves 8-10. For when you're Team Pie, but trying to avoid any 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, there's no need to fumble to perfect a pie crust. That means more time eating...errr uh, we mean with family. We've got you covered—thankfully!

WHAT WE SEND

- 3 apples
- dried cranberries (use ½ cup)
- apple pie spice (use ½ tsp)
- all-purpose flour (use ½ cup, plus 1 Tbsp) ¹
- 2 oz dark brown sugar (use ¼ cup)
- 3 oz rolled oats

WHAT YOU NEED

- sugar
- butter ⁷
- coarse kosher salt

TOOLS

- small saucepan
- medium baking dish

ALLERGENS

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

NUTRITION PER SERVING

Calories 260kcal, Fat 1g, Carbs 67g, Protein 2g



1. Prep filling

Preheat oven to 375°F with a rack in the center. Peel, halve, and core **apples**, then cut into ½-inch thick slices. In a medium bowl, stir to combine apples with ½ **cup of the dried cranberries**, ½ **teaspoon of the apple pie spice**, 1 **tablespoon of the flour**, 2 **tablespoons of the brown sugar**, ¾ **cup granulated sugar**, and ⅓ **cup water**. Let sit at least 10 minutes.



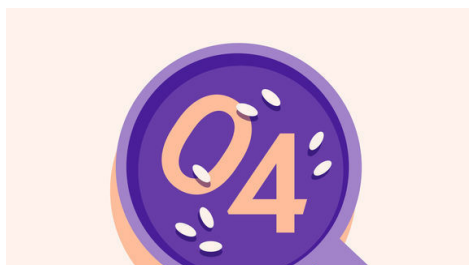
2. Mix dry ingredients

Meanwhile, melt 4 **tablespoons butter** in a small saucepan over medium. In a medium bowl, whisk together ½ **cup of the flour**, 2 **tablespoons of the brown sugar** (save rest for own use), 1 **tablespoon granulated sugar**, and ¼ **teaspoon salt**.



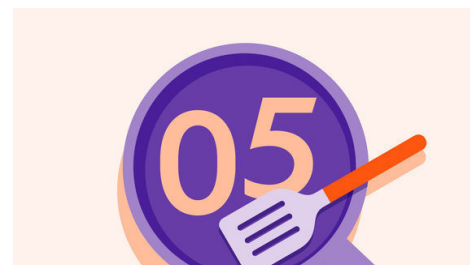
3. Make topping

Add **melted butter** and ¾ **cup of the oats** to bowl with **flour mixture**. Using a fork, stir together mixture until butter is fully combined and it looks like wet sand.



4. Assemble crisp

Transfer **apple filling** to a medium shallow baking dish. Sprinkle **oat topping** over apples. Cover with foil.



5. Bake & serve

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



6. Go all the way!

Not to tell you what you should do. Even though, that's kind of our job...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.