

DINNERLY



Thanksgiving Dessert: 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 eating...errr uh, we mean with family. We've got you covered! (2-p plan serves 6-8; 4-p plan serves 8-10.)

WHAT WE SEND

- 3 apples
- 10 oz granulated sugar (use $\frac{3}{4}$ c + 1 Tbsp)
- dried cranberries (use $\frac{1}{2}$ cup)
- 2 oz dark brown sugar (use 2 Tbsp + 2 Tbsp)
- all-purpose flour (use 1 Tbsp + $\frac{1}{2}$ c) ¹
- apple pie spice (use $\frac{1}{2}$ tsp)
- 3 oz rolled oats (use $\frac{3}{4}$ c)

WHAT YOU NEED

- 4 Tbsp butter ⁷
- 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.

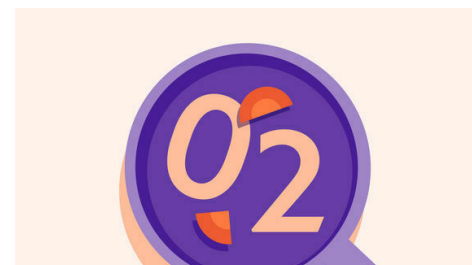
NUTRITION PER SERVING

Calories 280kcal, Fat 6g, Carbs 56g, Proteins 1g



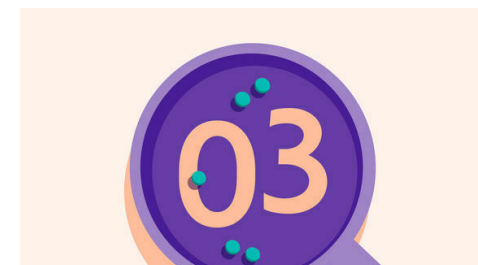
1. Prep filling

Preheat oven to 375°F with a rack in the center. Peel, halve, and core **apples**, then cut into $\frac{1}{2}$ -inch thick slices. In a medium bowl, stir to combine **sliced apples**, $\frac{3}{4}$ cup **granulated sugar**, $\frac{1}{2}$ cup **dried cranberries**, $\frac{1}{3}$ cup **water**, 2 **tablespoons brown sugar**, 1 **tablespoon flour**, and $\frac{1}{2}$ **teaspoon apple pie spice**. Let sit at least 10 minutes.



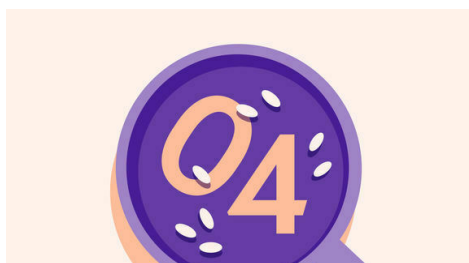
2. Mix dry ingredients

Meanwhile, melt 4 **tablespoons butter** in a small saucepan over medium heat. In a medium bowl, whisk to combine $\frac{1}{2}$ **cup flour**, 2 **tablespoons brown sugar** (save rest for own use), 1 **tablespoon granulated sugar**, and $\frac{1}{4}$ **teaspoon salt**.



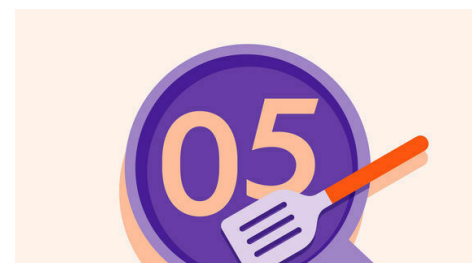
3. Make topping

Add **melted butter** and $\frac{3}{4}$ **cup oats** to bowl with **flour mixture**. Using a fork, stir together until butter is fully combined and mixture resembles wet sand.



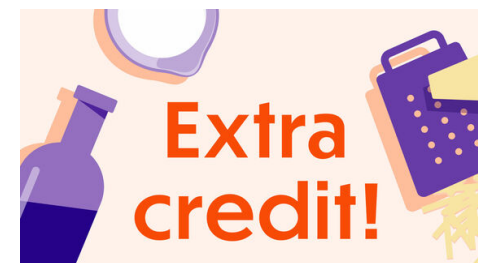
4. Assemble & bake

Transfer **apple filling** to a medium baking dish. Sprinkle **oat topping** 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.



5. Let cool & serve

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



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.