

Apple Crisp

By Audrey Plant

Ingredients

Apples

2 pounds Granny Smith apples, cored and sliced into 1/2 pieces

2 pounds Honey Crisp apples, cored and sliced into 1/2 pieces

Zest of 1 lemon

Juice of 1 lemon

Zest of 1 orange

1 cup sugar

2 1/2 teaspoons cinnamon

1 teaspoon nutmeg

Crisp

3/4 cup all-purpose flour

1 1/4 cup oats

1 cup dark brown sugar

3/4 teaspoon kosher salt

2 sticks unsalted butter, cold and cubed

Instructions

1. Preheat oven to 375 F.
2. In a large mixing bowl, add both apples, zest, and juice of a lemon, zest orange, and mix well. Add sugar, cinnamon, and nutmeg and fold apples until well combined. Set apples aside.
3. Using an electric mixer fitted with a paddle attachment, add flour, oats, dark brown sugar, and kosher salt. Add cold cubed butter and mix on low speed until the flour mixture looks like small pea-sized shapes, about 2 minutes.
4. Place a large casserole dish on a parchment-lined sheet pan.
5. Using a large casserole dish, add the apple mixture to the dish. Then, add crisp on top, gently padding the top of the crisp topping to ensure it is completely covering the apples.
6. Bake for 45-50 minutes or until golden brown and apples are cooked through.

Notes:

1. I like this mix of apples because it's not too sweet and the Granny Smith apples hold their shape. This creates a nice balanced flavor throughout.
2. Be sure to line your sheet pan, to help for easy clean-up when finished.