



SEASONAL EATS

Easy Apple Crisp

225 g (½ cup) butter, softened
180 g (¾ cup plus 3 Tbsp) firmly packed brown sugar, divided
60 g (¾ cup) old-fashioned rolled oats
85 g (⅔ cup) all-purpose flour
3 mL (¾ tsp) cinnamon, divided
1 mL (¼ tsp) salt
15 mL (1 Tbsp) lemon juice
15 mL (1 Tbsp) water
910 g (2 lbs) Honeycrisp or Granny Smith apples, peeled, cored and sliced into 0.32-cm (⅛-inch) slices
15 mL (1 Tbsp) cornstarch
Vanilla ice cream, for serving

Preheat the oven to 175 C (350 F). In a bowl, combine the butter, 165 g (¾ cup) brown sugar, oats, flour, 2 mL (½ tsp) cinnamon and salt. Press with your fingers until thoroughly combined and clusters form. Refrigerate until needed.

Combine lemon juice and water in a large mixing bowl. Add the apple slices, then toss to coat. Sprinkle the apple slices with the cornstarch, remaining 15 mL (3 Tbsp) brown sugar and 1 mL (¼ tsp) cinnamon. Toss until evenly coated, then put in an 8-by-28-cm (7-by-11-inch) baking dish.

Remove the topping from the refrigerator, crumble into clusters and sprinkle on top of the apples. Bake on the middle rack for 40 to 50 minutes, or until the filling is bubbly, hot and starting to thicken, and the top is golden brown. Cover with a tent of foil if the topping browns too quickly. Cool for about 10 minutes, then serve warm with a scoop of vanilla ice cream. Makes 8 servings.

Recipe and photo courtesy of Kelly Shaban (foodtasia.com)