



Apple Crisp Topping

Savannah · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

Ok this is mostly about the crisp oat topping It is sweet nice and perfect over apple crisp I could never get this quite right till I called my mom and wrote it down Serve with French vanilla ice cream

Ingredients

— - $\frac{3}{4}$ cup brown sugar - $\frac{3}{4}$ cup all-purpose flour - 1 teaspoon ground cinnamon - $\frac{1}{4}$ teaspoon salt - 1 pinch ground cardamom - $\frac{1}{2}$ cup butter - $\frac{3}{4}$ cup rolled oats

Instructions

1. Combine brown sugar
2. flour
3. cinnamon
4. salt
5. and cardamom in a large bowl. Cut in butter until blended and the mixture resembles small peas. Mix in oats with a wooden spoon. Cook's Note This is enough topping for up to a 9-inch square pan of fruit. For any bigger pan
6. simply double the recipe. Crumble small handfuls of topping over fruit. Bake in a preheated 350 degrees F (175 degrees C) oven until browned and crisp
7. 30 to 40 minutes. The topping browns easily
8. but if you don't like that as much
9. you can cook harder fruits
10. like apples
11. a bit first. You can use any fruit you like. One of my favorites is rhubarb. Apples
12. pears
13. and peaches work
14. too.