



Best Ever Caramel Apple Crisp

Savannah · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

12

Description

We created this caramel apple crisp dessert after our class visited an apple farm this fall We realized that we all shared a common love for apples in caramel sauce We hope your whole family will enjoy this

Ingredients

- - 5 large Granny Smith apples - peeled
- cored
- and thinly sliced - ½ cup white sugar - 1 tablespoon all-purpose flour - ½ teaspoon ground cinnamon - 1 tablespoon lemon juice - ¼ cup water - 1 ½ cups all-purpose flour - 1 cup brown sugar - 1 cup quick cooking oats - 1 cup butter
- softened - 1 (14 ounce) package individually wrapped caramels
- unwrapped - 1 (5 ounce) can evaporated milk

Instructions

1. Preheat the oven to 350 F (175 degree C). Toss apples in a medium size bowl with sugar
2. flour
3. cinnamon
4. lemon juice
5. and water; spread evenly into a 8x8-inch pan. Mix flour
6. brown sugar
7. oats
8. and butter together in another bowl; spoon mixture evenly over apples. To make the caramel sauce: Place caramels and evaporated milk in a heavy sauce pan over low heat; cook
9. stirring frequently
10. until caramels have melted and sauce is smooth; drizzle over crisp topping. Bake in the preheated oven until apple mixture bubbles and topping is golden brown
11. about 45 minutes.