



Apple Crisp Without Oats

Savannah · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

12

Description

This apple crisp recipe makes a sweet and buttery crust without oats with lots of cinnamon-spiced apples underneath

Ingredients

- - 1 cup all-purpose flour - 1 cup white sugar - 1 large egg - 1 tablespoon baking powder - 8 Granny Smith apples - ¼ cup white sugar - 1 ½ tablespoons ground cinnamon
- divided - 1 tablespoon butter
- melted

Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Grease an 8-inch square pan. Mix flour
2. 1 cup sugar
3. egg
4. and baking powder together until well combined. The mixture will look like cornmeal. Peel
5. core
6. and slice apples; mix with 1/2 tablespoon cinnamon. Place apples in the prepared pan. Spread flour mixture over apples. Mix 1/4 cup sugar with remaining 1 tablespoon cinnamon; sprinkle over top of the crisp. Drizzle with melted butter. Bake in the preheated oven until golden on top and fruit is bubbling
7. about 1 hour. Serve warm. Cook's Note Honeycrisp apples are also a good choice for this recipe.