

Slow Cooker Apple Crisp

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

3 hrs 30 mins

Description

An easy crockpot apple crisp This slow cooker recipe turns abundant fall apples into a sweet comfortfood dessert Serve with vanilla ice cream

Ingredients

- - 1 cup all-purpose flour - ½ cup light brown sugar - ½ cup white sugar - ½ teaspoon ground cinnamon - ¼ teaspoon ground nutmeg - 1 pinch salt - ½ cup cold butter
- cut into pieces - 1 cup chopped walnuts - ? cup white sugar
- or to taste - 1 tablespoon cornstarch - ½ teaspoon ground ginger - ½ teaspoon ground cinnamon - 6 cups apples - peeled
- cored and chopped - 2 tablespoons lemon juice

Instructions

1. To make the topping: Mix flour
2. brown sugar
3. white sugar
4. cinnamon
5. nutmeg
6. and salt together in a bowl. Add butter and mix with your fingers or a fork until coarse crumbs form. Stir in walnuts. To make the apple filling: Whisk sugar
7. cornstarch
8. ginger
9. and cinnamon together in a small bowl. Place apples in a slow cooker. Stir in cornstarch mixture. Add lemon juice and toss to combine. Sprinkle topping over apples. Cover and cook until apples are tender
10. on Low for 4 hours or High for 2 hours. Turn off the slow cooker
11. partially uncover
12. and let stand until topping has hardened
13. about 1 hour. Allrecipes