



Healthier Apple Crisp

Savannah · 29/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

12

Description

A simply wonderful apple crisp thats made healthier with less sugar unpeeled apples whole wheat flour and walnuts

Ingredients

- - 10 cups unpeeled
- cored
- and sliced apples - ½ cup white sugar - 1 tablespoon white whole wheat flour - 1 teaspoon ground cinnamon - ½ cup water - 1 cup quick cooking oats - 1 cup white whole wheat flour - ½ cup packed brown sugar - ½ cup chopped walnuts - ¼ teaspoon baking powder - ¼ teaspoon baking soda - ½ cup butter
- melted

Instructions

1. Preheat the oven to 350 degrees F (175 degree C). Place sliced apples in a 9x13-inch pan. Mix white sugar
2. 1 tablespoon flour
3. and ground cinnamon together; sprinkle over apples. Pour water evenly over all. Combine oats
4. 1 cup flour
5. brown sugar
6. baking powder
7. baking soda
8. walnuts and melted butter together. Crumble evenly over the apple mixture. Bake in the preheated oven until golden and crisp on top
9. about 45 minutes. From the Editor This recipe is a healthier version of Apple Crisp