

## Crispiest Apple Crisp

Savannah · 29/09/2024



### Prep Time

10 mins

### Difficult

Medium

### Servings

47 mins

### Description

The secret ingredient in this crispiest apple crisp is Grape Nuts This extremely crispy and crunchy breakfast cereal does some amazing things to your basic oatmealbased fruit crisp topping mixture

### Ingredients

- - 5 apples
- peeled
- cored
- quartered
- and cut into 1/4-inch slices - ½ lemon
- juiced - ½ cup all-purpose flour - ½ cup rolled oats - ½ cup nutlike cereal nuggets (such as Grape Nuts) - ½ cup unsalted butter
- melted - ¼ cup white sugar - ¼ cup brown sugar - 2 tablespoons unsalted butter - ? cup white sugar - ? cup brown sugar - ¼ teaspoon cinnamon - 1 tablespoon water

### Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Toss sliced apples with lemon juice to prevent browning. Combine flour
2. rolled oats
3. cereal nuggets
4. 1/2 cup melted butter
5. 1/4 cup white sugar
6. and 1/4 cup brown sugar in a large bowl; set aside. Melt remaining 2 tablespoons butter in a large skillet over medium heat. Stir in remaining 1/3 cup white sugar
7. remaining 1/3 cup brown sugar
8. and cinnamon until sugars begin to dissolve
9. 3 to 4 minutes. Add apples and water; cook and stir until apples soften and coated with sauce
10. 4 to 5 minutes. Pour apple mixture into a 2-quart baking dish; sprinkle cereal nugget topping evenly over top. Bake in the preheated oven until top browned and bubbling around edges
11. 25 to 30 minutes. Cool 10 to 15 minutes before serving.