

CLASSIC APPLE CRISP



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This autumnal classic is bursting with fall flavour! With a crisp oat topping with a gently spiced apple filling, it's a decadent treat best served with ice cream and a drizzle of caramel sauce.

Ingredients

For the filling:

- 6 to 7 apples, peeled, cored and diced
- Juice of half a lemon
- 1 tsp (5 mL) ground cinnamon
- 1 tbsp (15 mL) cornstarch
- 2 tbsp (30 mL) honey

For the topping:

- 1 ½ cups (375 mL) large flake oats
- 1 cup (250 mL) all-purpose flour
- ½ cup (125 mL) brown sugar
- ½ cup (125 mL) unsalted butter, cold and diced
- ½ tsp (2.5 mL) salt

Preparation

1. Preheat oven to 350°F (180°C). Spray a 9.5 in (24 cm) round or square pie plate with cooking spray.
2. Prepare the filling. In a medium bowl, combine the apples, lemon juice, ground cinnamon, cornstarch, and honey. Stir to combine, then transfer to the pie plate.
3. Prepare the topping. In a large bowl, mix the large flake oats, flour, brown sugar, salt, and cold butter.
4. Using a pastry blender or your fingers, cut in the butter until the mixture resembles coarse bread crumbs.
5. Sprinkle the oat topping evenly over the apple mixture.
6. Bake for 30 to 35 minutes, or until the top is slightly golden and the fruit is bubbling.
7. Serve warm or at room temperature, with a scoop of ice cream (if desired).

Note: The crisp will keep in an airtight container, stored in the refrigerator, for up to three days.