

Honey Apple Crisp

SERVINGS: 8 PREP TIME: 20 minutes COOK TIME: 40 minutes TOTAL TIME: 1 hour

INGREDIENTS

For the Apple Filling:

- 6 large apples (Honeycrisp, Granny Smith, or a mix), peeled, cored and sliced
- 1/4 cup honey
- 1/4 cup brown sugar
- 2 tbsp lemon juice
- 1 tbsp all-purpose flour
- 1 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp salt

For the Crisp Topping:

- 1 cup old-fashioned oats
- 1 cup all-purpose flour
- 3/4 cup brown sugar
- 1/2 cup cold unsalted butter (cut into cubes)
- 1/4 cup chopped pecans (optional)
- 1/2 tsp cinnamon
- Pinch of salt

DIRECTIONS

Step 1: Preheat oven to 350 deg F. Grease a 9x13-inch baking dish.

Step 2: In a large bowl, combine sliced apples, honey, brown sugar, lemon juice, flour, cinnamon, nutmeg, and salt. Toss until the apples are well coated. Pour into the prepared baking dish.

Step 3: In a separate bowl, combine oats, flour, brown sugar, cinnamon, and salt. Cut in the cold butter with a pastry cutter or your fingers until the mixture resembles coarse crumbs. Stir in pecans, if using.

Step 4: Sprinkle the crisp topping evenly over the apples.

Step 5: Bake for 35-40 minutes, or until the topping is golden brown and the apples are bubbly and tender.

Step 6: Let cool for at least 10 minutes before serving. (If you can wait that long!)

MABEL'S NOTES

This Honey Apple Crisp is one of our family's favorite desserts. It's simple, comforting, and fills the house with the most amazing smell-warm apples, cinnamon, and a touch of honey.

It's perfect for cool evenings, holidays, or anytime you need a little sweetness in your day.

Serve it warm with a scoop of vanilla ice cream or a dollop of whipped cream. It always disappears fast around here!

Mabel

Mabel's Kitchen Tip:

For the best flavor, use a mix of sweet and tart apples like Honeycrisp and Granny Smith. The different apples create the perfect balance of sweetness and a little tang.

Contains: milk, wheat (pecans optional - tree nut)