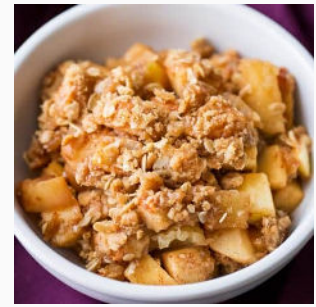


# Old Fashioned Easy Apple Crisp

*This easy apple crisp is made the old fashioned way like Grandma used to make, and is perfect with a scoop of vanilla ice cream and salted caramel sauce!*



4.93 from 1624 votes

Prep Time	Cook Time	Total Time
15 mins	45 mins	1 hr

Course: Dessert    Cuisine: American    Keyword: easy baking  
Servings: 6 servings    Calories: 301kcal    Author: The Chunky Chef

## Ingredients

### Spiced apples

- 6 golden delicious apples peeled and chopped (other varieties can be used, can also be sliced)
- 2 Tbsp granulated sugar
- 3/4 tsp ground cinnamon
- 1 1/2 tsp lemon juice

### Crisp topping

- 1 cup light brown sugar
- 3/4 cup old fashioned oats quick oats can be used, but it may have a slightly different texture
- 3/4 cup all-purpose flour
- 1 tsp ground cinnamon
- pinch of kosher salt
- 1/2 cup cold unsalted butter diced into small cubes

## Instructions

### Prepare

1. Preheat oven to 350 F degrees. Butter an 8x8 baking dish, or spray with non-stick cooking spray. Set aside.

### Make spiced apples

1. In a mixing bowl, add chopped apples, granulated sugar, 3/4 tsp of the cinnamon and lemon juice. Stir to combine, then transfer to prepared baking dish.

### Make topping

1. In a separate mixing bowl, add topping ingredients (brown sugar, oats, flour, 1 tsp cinnamon, salt, and diced cold butter).
2. Use a pastry cutter to cut the butter into the oat mixture, using a slight downward twisting motion, until mixture resembled pea-sized crumbs. Alternatively, you can use two forks or even your hands to cut butter into the mixture.

**Bake**

1. Spread topping over apples in baking dish, and gently pat to even it out. Bake 40-50 minutes, until golden brown and bubbly.

**Serve**

1. Serve warm and enjoy! We love to top ours with some vanilla bean ice cream, or whipped cream.

**Notes**

1. The amount of chopped apples would be about 6-7 cups.
2. Note that all ovens bake differently, so yours may take a little less or a little more time to bake.
3. I don't have an issue with my crisp being watery (due to the water content in the apples), but if a little juice at the bottom is something you want to avoid, you can try adding a little all purpose flour to the apple mixture.

**Make-Ahead Directions:**

- Bake as directed. After the crisp cools, cover and refrigerate until the next day. When you're ready to reheat, set it out at room temp for 20 minutes or so, then bake at 350°F for about 30 minutes, or until hot throughout.
- I haven't tested assembling this ahead of time (although I'm pretty sure other readers have done this successfully – you'd have to check the other comments).
- I haven't tested freezing this recipe, although many other readers have frozen it successfully.

**Nutrition**

Calories: 301kcal

