

6
SERVINGS



La Tablée des Chefs

Apple Crisp

Ingredients

FILLING

- 👑 6 Cortland apples (or another variety)
- 🏠 1 tsp (5 ml) ground cinnamon*

CRISP

- 👑 ½ cup (180 ml ou 114 g) unsalted butter, softened
- 👑 ½ cup (180 ml ou 90 g) brown sugar
- 👑 ½ cup (125 ml ou 60 g) all purpose flour
- 👑 1 ½ cup (375 ml ou 135 g) quick cook oat flakes

Preparation

1 Preheat the oven to 375 °F.

FILLING

- 2 Peel and cut the apples into quarters.
- 3 Mix the apples and ground cinnamon together in a square baking dish. Set aside.

CRISP

- 4 Mix the butter and brown sugar in a big bowl.
- 5 Add the flour, oat flakes and mix together with your hands, getting the mixture to a crumbly consistency.
- 6 Add the mixture on top of the apples without flattening them.
- 7 Cook for 30 to 35 minutes. The crisp is ready when you prick an apple with a fork and it has a soft texture.
- 8 Let cool before serving.

YOU WILL NEED

- ★ bowl (large)
- ★ cutting board
- ★ paring knife
- ★ peeler
- ★ set of measuring cups
- ★ set of measuring spoons
- ★ square baking dish (or round 9x9)
- ★ wooden spoon

SUGGESTED ALTERNATIVES

*CINNAMON → spice of your choice (nutmeg, cardamom, ginger, etc.)
APPLE → pears, berries or any fruit of your choice