



DESCRIPTION

It's chilly outside and that means it's time for some mouth watering warm desserts! Cook along with Carrie as she shows you how to make a tasty and toasty Apple Crisp.

INGREDIENTS

- 6 Granny Smith apples
- 2 tsp cinnamon
- 1/3 cup sugar
- 1/4 cup flour

TOPPING

- 3/4 cup all-purpose flour
- 3/4 cup quick cook oats
- 1 cup dark brown sugar
- 1 T granulated sugar
- 1 tsp ground cinnamon
- 8 T cold unsalted butter
- vanilla ice cream

TOOLS

- large bowl
- apple corer or knife
- bowl
- 2-quart baking dish
- pastry blender or fork

DIRECTIONS

1. Preheat oven to 400 degrees.
2. In a large bowl, toss 6 peeled, cored and sliced Granny Smith apples with cinnamon and sugar. Add the flour. Make sure all the apples are well coated.
3. Pour coated apples in a buttered 2-quart baking dish. Set it aside while you make the crisp topping.
4. For the topping, use your fingers to mix together flour, quick cook oats, dark brown sugar, sugar, and cinnamon in a bowl.
5. When your ingredients are mixed together, take a pastry blender and blend in the cold, unsalted butter (cut into pieces), to make a crumbly mixture. If you don't have a pastry blender, you can use a fork. Don't use your hands, since you want the butter to stay cold.
6. Sprinkle the topping over the apples.
7. Bake for 35-40 minutes at 350 degrees, until apples are tender and the topping is browned.

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COOKING

COLD WEATHER: APPLE CRISP

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8. Take it out of the oven.
9. Serve warm with ice cream.

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