



# Classic Holiday Apple Crisp



Where service *and savings* matter.

**SERVINGS:** 12

**INGREDIENTS:**

**NUTRITIONALS**

Nutritional analysis per serving:  
calories 170, calories from fat 40,  
total fat 4.5g, saturated fat 2.5g,  
trans fat 0g, cholesterol 10mg,  
sodium 180mg, total carbohydrate  
33g, dietary fiber 2g, sugars 21g,  
protein 2g, vitamin A 6%,  
vitamin C 10%, calcium 2%,  
iron 6%

**Filling**

- 3 lb whole Granny Smith Apples (6 to 7 apples), peeled and cored
- ¼ cup (2 oz) orange juice (rum, liquor, cider, or water may be used)
- 2 Tbsp Land O'Lakes light butter, melted
- 1 ½ tsp Apple Pie Spice or (1 tsp ground cinnamon + ¼ tsp ground nutmeg + ¼ tsp ground ginger)
- 3 Tbsp (¾ oz) King Arthur Unbleached All-Purpose Flour
- 1/8 tsp salt

**Topping**

- ¾ cup (3 oz) King Arthur Unbleached All-Purpose Flour
- ½ cup (1 ¾ oz) cup quick oats
- ¼ tsp salt
- 2/3 cup (5 oz) brown sugar
- 1 tsp ground cinnamon
- ¾ tsp baking powder
- 6 Tbsp Land O'Lakes light butter
- ½ cup (2 oz) diced pecans or walnuts, optional

**DIRECTIONS:**

1. Preheat your oven to 350°F. Spray 9 X 13-inch pan with nonstick cooking spray.
2. Slice the apples about ¼-inch thick. Toss them with the remaining filling ingredients, and spread them in the pan.
3. To make the topping, whisk together the flour, oats, salt, sugar, cinnamon, and baking powder.
4. Add the cold butter, working it in to make an unevenly crumbly mixture. Add nuts if using.
5. Spread the topping over the apples in the pan.
6. Bake for 35 to 45 minutes, until it is bubbling and the top is golden brown.
7. Remove it from the oven, and allow it to cool for at least 20 minutes before serving. May be topped with frozen vanilla yogurt or ice cream.

Source: adapted from King Arthur Flour

FOLD

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