

Tender Crisp Apple with Oat Toppings

Serves: 8-10 people | **Cook Time:** 40 minutes | **Difficulty:** Easy

Equipment Needed:

- 12-inch dutch oven with lid
- Large mixing bowl
- Sharp knife and cutting board
- Vegetable peeler

Ingredients:

Ingredient	Amount	Notes
Apples	8 large	Granny Smith or Honeycrisp
Old-fashioned oats	1 cup	Not instant
All-purpose flour	3/4 cup	Unbleached
Brown sugar	3/4 cup, packed	Light brown
Butter	1/2 cup, cold	Cut into pieces
Cinnamon	2 tsp	Ground
Nutmeg	1/2 tsp	Freshly grated preferred
Salt	1/2 tsp	Fine salt
Granulated sugar	1/4 cup	For apples
Lemon juice	2 tbsp	Fresh squeezed

Complete Cooking Steps:

Step 1: Set up and Prep Apples

Set up 22 coals, with 15 on top and 7 on bottom, to achieve a temperature of 375°F.

Prepare and toss sliced apples with granulated sugar, lemon juice, and half the cinnamon in a large bowl.

Step 2: Make Crisp Topping

In separate bowl, combine oats, flour, brown sugar, remaining cinnamon, nutmeg, and salt.

Cut in cold butter pieces using your fingers or a pastry cutter until the mixture resembles coarse crumbs with some larger butter pieces remaining.

Step 3: Assemble the Crisp

Arrange seasoned apples in even layer in dutch oven.

Sprinkle oat topping evenly over apples, covering completely. Don't pack down topping, it should be loose and crumbly.

Step 4: Bake the Crisp

Cover and bake 20 minutes, then rotate pot quarter turn.

Remove lid and bake 12-15 more minutes until topping is golden brown and apples are tender when pierced with fork.

Step 5: Cool and Serve

Remove from heat and let cool 5-10 minutes before serving.

Crisp is best served warm when the topping is still crunchy and the apples are tender but not mushy.

Serving Suggestions:

- Serve with vanilla ice cream if available
- Perfect fall camping dessert
- Great with morning coffee too
- Classic American comfort dessert