

Making it delicious

Stovetop Apple Crisp



Ingredients

Apples:

- 2 Tbsp. butter
- 4 apples (peeled, cored, and cut into ½ - inch pieces)
- 1 tsp. cinnamon
- 1 Tbsp. brown sugar

Topping:

- ½ Tbsp. butter
- 1 tsp. brown sugar
- ½ cup oats
- ¼ cup chopped nuts and/or seeds*

For serving:

- Whipped cream or vanilla ice cream

*Pecans, walnuts, pumpkin seeds, sunflower seeds, etc.



Recipe adapted from: www.thespice train.com "Stovetop Apple Crisp"

Instructions

For the apples:

- Peel and chop the apples, and add them to a mixing bowl.
- Melt 2 Tbsp. butter in a skillet.
- Add the chopped apples, plus 1 tsp. cinnamon and 1 Tbsp. brown sugar. Stir until well combined.
- Put on the lid. Let the apples cook on medium to medium-low heat, stirring occasionally, until they are soft (about 7 minutes).

For the topping:

- Mix together the oats, sugar, and nuts and/or seeds in a small mixing bowl.
- Melt the butter in a small pan over low heat.
- Add the oat mixture, and stir for a few minutes until lightly browned and crunchy.
- To serve, scoop the cooked apples into bowls and sprinkle the topping on top.
- Top with ice cream or whipped cream, if desired.

SERVINGS: 4 | PREP TIME: 25 MIN