

Tart Apple Crisp

Makes about 4 servings

Filling:

- 3 Granny Smith apples, peeled and sliced crosswise (about 1½ pounds)
- ¼ cup apple juice
- 3 tablespoons fresh lemon juice
- 2 teaspoons all-purpose flour
- ⅛ teaspoon salt
- 2 tablespoons cold butter, cut into ½-inch pieces

Topping:

- ¾ cup firmly packed light brown sugar
- ½ cup all-purpose flour
- ½ cup old-fashioned oats
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cloves

- ⅛ teaspoon salt
- ⅓ cup butter, softened

1. Preheat oven to 375°.
2. For filling: In a 10-inch enamel-coated cast-iron skillet, toss together apple slices, apple and lemon juice, flour, and salt. Spread apple slices in skillet, and dot with butter pieces.
3. For topping: In a medium bowl, whisk together brown sugar, flour, oats, cinnamon, ginger, cloves, and salt. Using a pastry blender, cut in butter until mixture is crumbly. Sprinkle onto apples.
4. Bake until topping is lightly browned and filling is bubbly, about 30 minutes. Let stand for 10 minutes before serving.



tip

Granny Smith apples are great for this recipe because they hold together well when cooked, and their tart flavor keeps this dessert from being too sweet.