

Caramel Apple Crisp

Ingredients:

For the Apple Filling:

6 cups of peeled, cored, and sliced apples (such as Granny Smith or Honeycrisp)
1/2 cup granulated sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt

For the Crisp Topping:

1 cup old-fashioned rolled oats
1/2 cup all-purpose flour
1/2 cup brown sugar (light or dark)
1/4 cup unsalted butter (cut into small pieces)
1/4 cup caramel sauce (store-bought or homemade)

For Serving (optional):

Vanilla ice cream or whipped cream

Instructions:

Preheat the Oven:

Preheat your oven to 350°F (175°C). Grease a 9x9-inch (or equivalent) baking dish with butter or cooking spray.

Prepare the Apple Filling:

In a large bowl, combine the sliced apples, granulated sugar, cinnamon, nutmeg, and salt. Toss the apples until they are evenly coated with the sugar and spices.

Make the Crisp Topping:

In a separate bowl, mix the rolled oats, all-purpose flour, brown sugar, and butter pieces. Use a pastry cutter, fork, or your fingers to work the butter into the dry ingredients until you have a crumbly mixture.

Assemble the Crisp:

Spread the apple mixture evenly in the greased baking dish. Drizzle the caramel sauce over the apples.

Sprinkle the crisp topping evenly over the apples, covering them completely.

Bake:

Place the baking dish in the preheated oven and bake for about 40-45 minutes, or until the topping is golden brown and the apples are tender. You can cover the crisp with foil if the topping begins to brown too quickly.

Serve:

Allow the caramel apple crisp to cool for a few minutes before serving. Serve warm with a scoop of vanilla ice cream or a dollop of whipped cream if desired.

Enjoy:

Dig in and savor the warm, caramel-infused apple goodness! It's a perfect fall dessert, and the combination of caramel and apple flavors is truly delightful.

This easy caramel apple crisp recipe is a crowd-pleaser and is perfect for any occasion, especially during the autumn season.