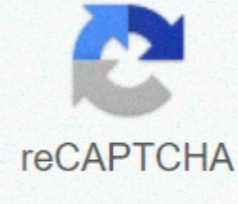




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Ina Garten apple pie crumble

Photo: James Merrell5 pounds McIntosh of Macoun apples Grated zest of 1 orange grated zest of 1 lemon 2 tablespoons freshly squeezed orange juice 2 tablespoons freshly squeezed lemon juice 1/2 cup granulated sugar 2 teaspoon ground cinnamon 1 teaspoon ground nut NutmegFor the Topping: 1-1/2 cups all-purpose flour 3/4 cup granulated sugar 3/4 cup light brown sugar, packed 1/2 teaspoon kosher salt 1 cup oatmeal 1/2 pound cold unsalted butter, DicedHeat the oven to 350 degrees. Butter a 9 x 14 x 2-inch oval baking dish. Peel, core, and cut the apples into large wedges. Combine the apples with the zest, juices, sugar and spices. Pour into the dish. To make the topping, combine the flour, sugars, salt, oatmeal, and cold butter in the bowl of an electric mixer equipped with the paddle attachment. Mix at low speed until the mixture is crumbly and the butter is the size of peas. Sprinkle evenly over the apples. Place the crispy on a sheet pan and bake for an hour until the top is brown and the apples are bubbly. Serve warm. Copyright 2001, Barefoot Contessa Parties! by Ina Garten, Clarkson Potter/Publishers, All Rights Reserved Sharing This Jump to: What Makes This the Best Apple Crisp Recipe Ever? Pop this easy apple crispy in the oven, and your whole house will smell great. You'll beg the neighbors to come over! It's easy: Peel and slice your apples, make the stroking topping, then put it all together in a baking dish and bake. It's so easy! It's over-the-top delicious: Serve our apple-sharp recipe with ice cream and butterscotch sauce, and it becomes a culinary masterpiece. The addition of orange and lemon zest also gives this old-fashioned apple chip a bright and vibrant taste. It's unlike any apple crisp we've tried and we thought it was a nice change! It's easy to make in advance: Ina Garten Apple Crisp is a perfect brand ahead of dessert and brunch recipe during the holidays! This is really the easiest and best apple sharp recipe. There's just something about the buttery, bubbly, syrupy fried cinnamon apples that this recipe takes over the top! I've had dozens of apple crisp recipes over the years, but this one... Ahhhhh... These tops them all! So delicious! —Check out the review on Pinterest What is apple crisp? This recipe for apple chips is a delicious dessert consisting of freshly baked cinnamon apples with a buttery streusel topping. It's similar to an apple crunchy pie, but not that deep and, of course, there's no pie crust. Chips can be made with different types of fruit. In autumn we like to use apples, but you also try a Strawberry Rhubarb Crisp, or mix it with our Peach Cobbler with Cake Mix or Pumpkin Crunch Recipe! We love Ina Garten, The Contessa. She is one of our cooking idols and inspires many of our recipes, including this dish and our roasted artichoke salad. Of course we have waiting to try her old fashioned apple crisp. It's a classic Ina Garten recipe: rustic, but stylish at the same time. And, of course, it's totally delicious! 🍴 Equipment Knife to peel and chop apples2 large bowls to mix ingredientsElectric mixer or stand mixer to mix streusel toppingA 9 x 14 x 2-inch oval baking dish or a 9 x 13-inch cake pan ☐ Ingredients McIntosh apples or Macoun apple slemon zest and lemon saporange zest and orange juices sugarground cinnamon nutmeg For the Streusel Topping all-purpose flour granulated sugaroatallbutter , diced and chilled kosher salt Our homemade apple chip will quickly become one of your favorite simple dessert recipes with few ingredients! It's one of the easiest apple recipes you make. Apple Crisp Without Oats Some people prefer an apple-sharp recipe without oats. Just eliminate the oats in this recipe and it will still be delicious with a roasted sugar topping. If you've never had it with oats, we recommend you give it a try! The oats add a nice crunch. What are the best apples for apple chip? The key to an autumn apple dessert (like this recipe or our Best Deep Dish Apple Pie) is the apples themselves. In our opinion, the best apples for apple crisp are McIntosh, Macoun, or Gala apples. Instant Pot Apple Crisp You also make our delicious Apple Crisp Recipe in the Instant Pot! Try it here: Instant Pot Apple Crisp. We know you'll love it! 📖 Instructions Preparing the apples Heat the oven to 350°F. Butter a 9 x 14 x 2-inch oval baking dish or a 9 x 13-inch cake pan. Peel McIntosh or Macoun apples and cut them into wedges or large pieces. Place apples in a large bowl. Peel lemon and add to the apples along with lemon juice. Zest orange and add to the apples along with orange juice. Add granulated sugar, cinnamon and nutmeg to the apples. Stir the apples until completely covered with the sugar, herbs and citrus fruits. Create the Streusel Topping Dice cold butter and add to a mixing bowl. Add all-purpose flour, sugar, light brown sugar, oats and kosher salt to the bowl. Mix using the paddle attachment of a stand mixer until the mixture is the size of small peas. Work with your hands after mixing if necessary. Pour the apples into the buttered pan and spread evenly over the bottom. Pour the streusel topping on top of the apples and cover them evenly. Make sure to dice the butter before you add it to the mixer. You'll have a big mess if you add butter in its entirety. Baking the Apple Crisp Put the pan in the oven and bake for 1 hour. The top should be golden brown and the apples bubbling. Get pan out of the oven and allow to cool slightly before serving. Serve with ice cream, and enjoy! For full ingredient measurements and tips, keep scrolling to the recipe map below! Every oven is a little different. Make sure you make your apple crispy a little before the time to make sure it's not excessive. * Family Foodie Tips Want to cut back on butter and sugar? You cut both quantities in half and you will still have a delicious apple dessert. When I work on the crumb topping, I use my hands to make the crumble stick a little better. I find this makes the best crumb topping. Always use the juice at the bottom of the dish as a topping. It's a great addition on top of ice. Trust me on this! Make sure to make your butter into small cubes. This will make a big difference on how the topping will turn out. 🍴 How to serve Apple Crisp We recommend serving our Ina Garten Apple Crisp while it's still hot. I love it on its own, but a scoop of whipped cream or ice cream takes it over the top! If you really want to blow everyone's mind, add some butterscotch sauce or salted caramel sauce. But honestly, using the juice of the apples at the bottom of the dish is our favorite way to serve it. 🍴 How to store Apple Crisp We recommend storing these apple chips in the fridge. If you still have leftovers, that is! All you have to do is place a paper towel over the apple crispy to absorb moisture the fridge can make. You heat up in the oven for about 5-8 minutes at 300°F when ready to eat. It'll be as good as the day you made it! 🍴 our favorite apple recipes There are so many ways to use delicious apples during autumn, from apple dessert recipes, baked apple recipes, savory apple recipes, and even healthy apple recipes. We love them all, especially to serve with our Christmas Dinner Ideas! Here are our favorite apple dishes for you to try: Also try our Ooey Goey Butter Cake served with braised apples! It's a great combination! 🍴 our favorite Ina Garten recipes Ina Garten Mac and CheeseApple Galette Roasted Artichoke Salad Have you enjoyed this page? Save it on Pinterest for later! Save the video pin Did you try this recipe? Leave a comment and a rating below to let us know what you think! We'd love to hear from you! Do you have any questions? Email us or leave a comment! Today's recipe sharing is a wonderful tried and true Ina Garten, the Barefoot Contessa. This simple and absolutely delicious recipe was whipped up in my sister's kitchen during my visit to Alaska. If you are looking for a great apple dessert, give this a try, you won't be disappointed! Easier than apple pie - these apple pie bars have a great short bread bottom crust and shortbread crumble topping, with a perfect apple filling in the middle. A new family favorite that we will make for years to come. Pinnable Image These apple pie bars firmly and easily treated without falling apart, which is a plus. They are perfect for family gatherings and potlucks. You put them a day ahead and because they are so sturdy, they travel well. Good. keep on the counter for up to three days, if they last that long. How good are these apple pie bars? Let me count the ways... that shortbread bottom crust and crumble on top. Oh my!!! Ina's recipe has the perfect blend of tart and sweet apples, with granny smith and Golden Delicious, with the perfect amount of sugar and spices. Not too sweet, not too sharp, just right. Perfection. These bars are a must-try this holiday season! The Apple Pie Bars recipe can be found in Ina Garten's Cookbook, Cooking For Jeffrey. This is a great one to have in your kitchen, with too many wonderful recipes to count. It would also be a great gift. NOTE: When I share a tried and tested recipe, I always credit the source and often send you to the site for directions. All you have to do is click on Print Recipe below and it will take you to the full recipe. An extra step for a great recipe, that's it! It's important for me to share the love and send you to the original source. Shortbread bottom crust and crumble topping 4 sticks butter (1 pound), unsalted, at room temperature 3/4 cup granulated sugar 1/2 cup light brown sugar, lightly packed 2 teaspoons pure vanilla extract 4 cups all-purpose flour 1 1/2 teaspoons kosher salt 1/2 cup chopped walnuts 1 teaspoon ground cinnamon 1 1/2 pounds Granny Smith apples, peeled, quartered, quartered and sliced 1/8 inch thick (3 large) 1 1/2 pound Golden Delicious apples, peeled, peeled, quartered, coated and sliced 1/8 inch thick (3 large) 1 1/2 pound Golden Delicious apples, peeled, peeled, coated and sliced 1/8 inch thick (3 large) 1 1/2 pound Golden Delicious apples, peeled, peeled, coated and sliced 1/8 inch thick (3 large) 1 1/2 pound Golden Delicious apples, peeled, peeled, coated and sliced 1/8 inch thick (3 large) 2 tablespoons freshly squeezed lemon juice 1/4 cup granulated sugar 1 teaspoon ground cinnamon 1/8 teaspoon ground nutmeg 4 tablespoons (1/2 stick) butter, unsalted For the clues to this wonderful recipe, go to Garaten's site, Barefoot Contessa. Sharing this recipe on Weekend Potluck. * Please note, this is not a sponsored post, I'm just an Ina Garten fan. Fan.