



## Apple Crisp

Yield: 12 servings  
Preheat oven to 325°F  
Butter a 9x12-inch baking pan.

This was my favorite elementary school dessert at Crenshaw Elementary. I loved it.. This year my younger sister is hosting Christmas and asked if I could bring an Apple crisp. Well here it is for all of you to enjoy!

### Apple Filling:

3-1/2 lbs granny smith apples, peeled, cored and sliced  
2/3 cup granulated sugar  
2 tsp freshly squeezed lemon juice  
2 tsp ground cinnamon  
1 tsp pure vanilla extract

1. Toss apples, sugar, lemon juice, cinnamon and vanilla together. Place into prepared baking dish. Set aside.

### Topping:

1/2 cup unsalted butter, cold  
1-1/2 cups packed brown sugar  
1 tsp sea salt  
1 tsp ground cinnamon  
1-1/3 cups all-purpose flour

1. In mixing bowl with paddle attachment, blend butter, brown sugar, salt and cinnamon until crumbly. Add flour and blend until well mixed in.
2. Cover top of prepared apples. Place into preheated oven for 65 minutes or until the top is light brown and you can see the apple mixture bubbling.

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