RECIPE

Apple Crisp

A warm dessert of tender cinnamon apples under an oat and walnut crumble, made with a little butter and olive oil, baked in one square pan.

MAKES

8 servings (US | Metric)

TOTAL

1 h 10 min

Ingredients

- [ ] Olive oil for the pan
- [ ] 6 medium firm, tart apples (about 2 lb), peeled, cored and sliced ¼ in thick
- [ ] 1 tbsp lemon juice
- [ ] 1 tbsp cornstarch
- [ ] 1 tsp ground cinnamon
- [ ] ¾ cup all-purpose flour
- [ ] ¾ cup old-fashioned rolled oats
- [ ] 1 tbsp packed light brown sugar
- [ ] ½ tsp ground cinnamon, for the topping
- [ ] 1 tbsp cold unsalted butter, cut in small cubes
- [ ] 2 tbsp olive oil
- [ ] ½ cup walnuts, chopped

Method

1. Heat the oven to 375 °F. Put the rack in the lower third and set a sheet pan on the rack below it to catch drips. Rub a 9-inch square baking dish with a little olive oil.

2. Toss the apples with the lemon juice, then the cornstarch and 1 tsp cinnamon. The apples bring their own sweetness. Tip them into the dish and press them level.

3. Stir the flour, oats, brown sugar and ½ tsp cinnamon in a bowl. Add the cold butter and rub it in with your fingers, then drizzle on the olive oil and toss with a fork until the topping holds in small clumps. Stir in the walnuts.

4. Scatter the topping over the apples. Do not press it down.

5. Bake 45 to 55 minutes, until the top is deep golden and the juices bubble thick at the edges. A knife slid into the middle should meet no hard apple. If the top browns before the apples soften, cover loosely with foil.

6. Cool on a rack at least 20 minutes so the juices thicken. Serve warm.