

Baked Apple with Crisp Topping

Written by Sunny Andersen
Thursday, 15 March 2012 20:22

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Ingredients

- 2 apples (recommended: Fuji or McIntosh)
- 1 teaspoon lemon juice
- 1/4 cup strawberry jam, jelly or preserves
- 2 tablespoon all-purpose flour
- 3 tablespoons butter, cold and diced
- 3 tablespoons brown sugar
- 1/2 cup oats, uncooked

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- 1/4 teaspoon ground cinnamon

- Pinch salt

Directions

Preheat oven to 350 degrees F.

Cut each apple in half along its equator. Using a melon baller, cut out each side of the core, creating a rounded hole. Rub exposed apple flesh with lemon juice. Place 1 tablespoon of jam into each hole. For the topping: in a small bowl mix together flour, butter, brown sugar, oats, cinnamon and salt. Press this mixture on the top of each apple, covering jam. Place in a baking dish filled with about a 1/4-inch of water. Bake until top is golden brown and apple is tender, about 35 to 40 minutes.