

APPLE CRISP

serves 24

INGREDIENTS

18 apples (Pink Lady or Gala) peeled and sliced

1 ½ c. dark brown sugar

18 Tbsp. unsalted butter

2 ¼ c. old fashioned oats

1 c. flour

1 ½ tsp. cinnamon

1 ½ tsp. Kosher salt

Vanilla ice cream

INSTRUCTIONS

Preheat oven to 350°. Toss apples, ¾ cup brown sugar, and 6 Tbsp. butter in a 2-qt. baking dish.

Toss oats, flour, cinnamon, salt, remaining ¾ cup brown sugar, and remaining 12 Tbsp. butter in a small bowl until evenly mixed and no dry spots remain (it should be very wet and form into clumps when pressed together).

Sprinkle oat mixture over apples and bake until topping is golden brown (it will crisp as it cools) and filling is juicy and bubbling, 50–60 minutes.

Let cool 10 minutes to let juices set. Serve topped with scoops of ice cream.

Do Ahead: Crisp can be baked 1 day ahead. Cover and chill. Reheat before serving.