

Ginger-Apple Crisp

with Walnut-Oat Topping



Serves 8

This holiday crisp features tart apples tossed with candied ginger, brown sugar, and a touch of lemon, all bubbling under a crumbly oat and walnut topping. Warm, comforting, and oh-so delicious, it's primed to be a new family tradition.

Ingredients

- Granny Smith apple
- Lemon
- Candied ginger
- Brown sugar
- Cinnamon–brown sugar butter
Contains: milk
- Flour *Contains: wheat*
- Old-fashioned oats
- Walnuts *Contains: tree nuts*
- Cornstarch

Tools & Pantry

- Baking dish (8×8 inches or equivalent)
- Kitchen knife & cutting board
- Mixing bowl
- Citrus zester
- Cooking spoon
- Oven mitt
- Plastic wrap
- Salt

Total time range: 35-45 min (Prep: 5-10 min, Cook: 30-35 min)

Preheat the oven: 375°F conventional (*for convection, use 350°F*)

Rinse your produce: Gently pat dry

- 1** Keep the **cinnamon–brown sugar butter** in the refrigerator until needed in **Step 6**.
- 2** Core the **apple**, then cut in half. Cut the halves lengthwise into ½-inch-thick slices.
- 3** Mince the **candied ginger**.
- 4** Zest enough of the **lemon** to measure **1 tsp**. Cut the lemon in half and juice enough to measure **1 tbsp**. Save the remaining lemon half for another use.
- 5** In a mixing bowl, gently toss the apple and ginger with the lemon **juice** and **zest**, **cornstarch**, and **half** of the **brown sugar** until coated. Transfer to a baking dish, cover with plastic wrap, and refrigerate until ready to bake. Clean out the mixing bowl.
- 6** Gently crumble the **walnuts** into the clean mixing bowl. Add the **flour**, **oats**, **a pinch** of salt, and the remaining brown sugar. Break the cold cinnamon–brown sugar butter into small pieces and quickly work it into the dry ingredients with a fork or your hands until the mixture resembles coarse crumbs. Refrigerate until ready to bake to help the topping hold its crumbly texture.
- 7** When ready to bake, remove the plastic wrap from the baking dish, then loosely distribute the walnut-oat topping over the ginger-apple filling. Place into the oven for 30-35 min, or until the topping is browned and the fruit is bubbling along the edges of the baking dish. **Carefully** remove from the oven and serve warm.



Contains: Milk, Tree Nuts (walnut), Wheat.

Nutrition: Calories: 310, Protein: 3g, Fiber: 4g (14% DV), Total Fat: 10g (13% DV), Saturated Fat: 4g (20% DV), Cholesterol: 20mg (7% DV), Sodium: 10mg (0% DV), Carbohydrates: 53g (19% DV), Total Sugars: 36g, Added Sugars: 27g (54% DV). Not a significant source of trans fat.

Packed in a facility that handles all 9 major food allergens and gluten. Protein should be cooked to the minimum internal temperature as recommended by the USDA.