

Ginger-Apple Crisp with Walnut-Oat Topping

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



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.

Wash produce before use. Read entire recipe before starting.

Ingredients

- Apples
- Lemon
- Candied ginger
- Brown sugar
- Cinnamon–brown sugar butter
(Contains: milk)
- Flour (Contains: wheat)
- Old-fashioned oats
- Walnuts (Contains: tree nuts)
- Cornstarch

Tools & Pantry

Plastic wrap, 8-inch square baking dish (or equivalent), mixing bowl, citrus zester, salt.

Nutrition: Calories: 310, Total Fat: 10g (13% DV), Saturated Fat: 4g (20% DV), Trans Fat: 0g, Cholesterol: 20mg (7% DV), Sodium: 10mg (0% DV), Total Carbohydrate: 53g (19% DV), Dietary Fiber: 4g (14% DV), Total Sugars: 37g, Added Sugars: 27g (54% DV), Protein: 3g, Vitamin D: 0mcg (0% DV), Calcium: 22mg (2% DV), Iron: 1mg (6% DV), Potassium: 158mg (3% DV).

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

Step 1

- Preheat the oven to **375°F** convection (**400°F** conventional).
- Keep the **cinnamon-brown sugar butter** in the refrigerator until needed.

Step 2

- Core the **apples**, then cut in half. Cut the halves lengthwise into ½-inch-thick slices.
- Mince the **candied ginger**.
- 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.

Step 3

- In a mixing bowl, gently toss the **apples** 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.
- 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.

Step 4

- 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.

Serve

Serve the **ginger-apple** crisp with **walnut-oat** topping warm.