

Caramel Apple Crisp

Recipe By Rivky Kleiman



Cooking and Prep:  1
h 20 m

Serves:  12

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Vegan,
Pescetarian

Source: Family Table by
Mishpacha Magazine

Apples and caramel are always a dynamic duo. This sure-bet winner is one of my personal favorites. Special thanks to my friend Batsheva K., who gave me this recipe years ago and now graciously allowed me to share it with you.

Ingredients (10)

Apples

5 Granny Smith apples, peeled and diced

Crumble

2 cups flour

1 cup brown sugar

1/2 cup (1 stick) margarine (use soy-free, if needed), sliced

generous 1/2 cup quick oats

Caramel Filling

1 cup sugar

1 cup water

1/4 cup flour

1 teaspoon Gefen Vanilla Extract

1 teaspoon cinnamon

Start Cooking

Prepare the Caramel Apple Crisp

1. Place all crumble ingredients in a medium-sized bowl and mix together by hand, until you have coarse crumbs. Set aside.
2. Place peeled and diced apples in another medium-sized bowl and set aside.
3. Preheat oven to 350°F (175°C).
4. Place all filling ingredients in a small saucepan. Over medium heat, whisk until smooth. Whisk occasionally as mixture slowly reaches a boil and thickens. Remove from heat and allow mixture to cool.
5. Pour caramel filling over diced apples. Mix well and transfer to a 9x13-inch (23x33-cm) oven-to-tableware. Top with crumble mixture.
6. Bake for 1 hour.