

Apple Gingersnap Crisp

Recipe By Zest Bake Shop



Cooking and Prep:  1 h

Serves:  1

Contains:  

Preference: Parve

Simple, easy to make delicious dessert. Best served warm.

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (10)

Main ingredients

- 1/2 cup all purpose flour
- 1/4 cup sugar
- 3 tablespoons brown sugar
- 1 cup coarsely chopped gingersnap cookies
- 1/8 teaspoon Gefen Ground Ginger
- 3 tablespoons oil

Filling

- 6 large apples, peeled, halved, cored, and sliced into 1/4 inch thick slices
 - 1 tablespoon lemon juice
 - 1/3 to 1/2 cup sugar (depending on sweetness of apples)
 - 2 tablespoons **Gefen Cornstarch**
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Start Cooking

Prepare the Crisp

1. Preheat oven to 350°F. Sift together flour, sugar, brown sugar, cookie crumbs, and ginger. Stir in oil until crumbs form.
2. In a eight-inch round baking dish, mix apples, lemon juice, salt, and cornstarch together.
3. Sprinkle gingersnap cookies over fruit. Set the crumble on a foil-lined baking sheet and bake for 45 minutes, until you see juice bubbling through the crumbs.