

# 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.

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### 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

- Kitchen knife & cutting board
  - Baking dish (8x8 inches or equivalent)
  - Mixing bowl
  - Citrus zester
  - Cooking spoon
  - Oven mitt
  - Plastic wrap
  - Salt
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**Total time range: 35-45 min** (Prep: 5-10 min, Cook: 30-35 min)

**Preheat the oven:** 350°F convection or 375°F conventional

**Rinse your produce:** Gently pat dry

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- 1** Cut the **Granny Smith apple** in half and discard the core. Cut the apple lengthwise into ½-inch-thick slices.
- 2** Mince the **candied ginger**.
- 3** Zest enough of the **lemon** to measure 1 teaspoon. Cut the lemon in half and juice enough to measure 1 tablespoon. Save the remaining lemon half for another use.
- 4** 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.
- 5** Gently crumble the **walnuts** into the clean mixing bowl. Add the **flour**, **old-fashioned oats**, a pinch of salt, and the remaining brown sugar. Working quickly to keep the **cinnamon-brown sugar butter** cold, break the butter into small pieces and 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.
- 6** 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.