

# A Recipe From *tikkido*

## Apple Crisp

<https://tikkido.com/blog/classic-apple-crisp-recipe-for-fall>

### Apple Filling:

- 4 cups apples (I like a mix of varieties), peeled and sliced
- 1/4 cup brown sugar
- frozen rhubarb or fresh cranberries (optional)

### Crisp Topping Ingredients:

- 1 cup rolled oats
- 1/2 cup flour
- 1/2 cup brown sugar
- 4 Tablespoons butter, cold
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon freshly grated nutmeg

### Instructions:

1. Combine filling ingredients in a bowl, and place in the bottom of a 9x9 baking dish.
2. Combine crumb topping ingredients with a pastry cutter.
3. Spread the crumb mixture on top of the fruit.
4. Bake at 375 degrees Fahrenheit for 45 minutes.

