

Apple Crisp

This is hands down the best apple crisp recipe you'll try! This is my go-to and a family favorite recipe. It's just perfect homestyle comfort food that's good for the soul on a cold fall day. And of course, people of all ages love it - in fact so much it was our family birthday cake for years!

This homemade apple crisp is packed with fresh, juicy apples that are perfectly sweetened and baked until perfectly tender. And don't even get me started on that crumb topping! It's crispy, golden brown, buttery perfection. In fact, we normally double the amount of crumb topping because it's so sweet and crunchy and just darn fantastic!

Created by Mary "Baba" Sawyer, when this was cooking, the whole house smelled, well, terrific. Trust me, this apple crisp will be the highlight of any meal. I mean if I had it my way this would be the main meal! And if I was lucky, I might even get the cold leftovers for breakfast the next morning. Ahhh...the

Prep: ## hrs ##

mins

Cook: ## hrs ##

mins

Total: ## hrs ##

mins

Servings:

Yield:



Ingredients

5 cups peeled, cored, and sliced Macintosh apples

1 tablespoon ground cinnamon

1/2 cup Sherry cooking wine

3/4 teaspoon nutmeg

3/4 cup sharp cheddar cheese

1 cup sugar

1 cup all purpose flour

1 stick cold butter (leave in wrapper)

1 pinch salt

Directions

1. Pre-heat oven to 375°F.
2. Peel and slice apples into ¼ to ½ inch slices.
3. In a 9x13 baking dish. Add sliced apples evenly into dish.
4. Sprinkle apples with cinnamon, nutmeg and salt.
5. Drizzle cooking sherry over apple and cinnamon.
6. Sprinkle cheddar cheese over apple mixture.
7. In a medium mixing bowl with a pie blender or two forks, combine flour, sugar, butter cubes until well combined and small crumbles form.
8. Lightly pat topping over apples in baking dish.
9. Bake for 45-50 minutes, until bubbling and topping is golden brown.
10. Cool slightly and serve with Breyer's vanilla ice cream if you really