

# Healthy Apple Crisp



## Ingredients

- 5 cups sliced peeled baking apples
- 6 tablespoons brown sugar, divided
- 4 tablespoons all-purpose flour, divided
- 1 teaspoon lemon juice
- $\frac{3}{4}$  teaspoon apple pie spice, divided
- $\frac{1}{4}$  teaspoon plus a pinch of salt, divided
- $\frac{1}{2}$  cup old-fashioned rolled oats
- 4 tablespoons unsalted butter

## Directions

1. Preheat oven to 375°F. Combine 5 cups apples, 2 tablespoons brown sugar, 1 tablespoon flour, 1 teaspoon lemon juice,  $\frac{1}{2}$  teaspoon apple pie spice and a pinch of salt in a large bowl. Transfer to a 2-quart square baking dish.
2. Combine  $\frac{1}{2}$  cup oats and the remaining  $\frac{1}{4}$  cup brown sugar, 3 tablespoons flour,  $\frac{1}{4}$  teaspoon apple pie spice and  $\frac{1}{4}$  teaspoon salt in a medium bowl. Cut in 4 tablespoons butter until the mixture resembles coarse crumbs. Sprinkle the topping over the filling.
3. Bake until the apples are tender and the topping is golden brown, 30 to 35 minutes. Serve warm.