

# Apple Crisp with Oat Streusel

## Ingredients

### Filling

- 3 pounds Pippin apples or Granny Smith apples, peeled, cored, cut into scant 1/4-inch-thick slices
- 1/2 cup sugar
- 2 tablespoons (packed) golden brown sugar
- 3 tablespoons unsalted butter, melted
- 2 tablespoons all-purpose flour
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground allspice
- Generous pinch of salt

### Topping

- 3/4 cup unbleached all-purpose flour
- 1/2 cup (packed) golden brown sugar
- 1/4 cup sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon ground allspice
- 7 tablespoons chilled unsalted butter, cut into 1/2-inch cubes
- 1/2 cup old-fashioned oats

## Preparation

### Filling

Toss all ingredients in large bowl. Let stand while preparing topping.

### Topping

Mix together first 6 ingredients. Add butter, using your hands until the mixture is crumbly. Add oats. Transfer filling to a greased 9x9 baking dish. Sprinkle topping evenly over.

Bake crisp until topping is golden, about 40 minutes. Reduce oven temperature to 350°F. Bake until apples are tender when pierced with small sharp knife and filling is bubbling, covering pie loosely with foil if topping and crust are browning too quickly, about 30 hour longer. Serve warm or at room temperature.