

Crock Pot Apple Crisp



Have you ever made dessert from your crock pot? Try making a simple and delicious apple crisp from your crock pot. Your family and friends will LOVE it!

Serves 6

Ingredients

For the apple mixture:

- 8 granny smith apples, peeled, cored, and cut into ¼ inch thick slices
- 2-4 tbsp brown sugar
- 2 teaspoons cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon salt

For the crisp topping:

- 1 cup old-fashioned oats
- ¾ cup white whole wheat flour
- 2-4 tbsp packed brown sugar
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- ½ cup cold unsalted butter, cut into cubes
- ice cream (optional)



Directions

Apple Mixture:

1. Place the sliced apples in the slow cooker. Add brown sugar, cinnamon, nutmeg, and salt. Stir. (Use a non-metal spoon to stir to avoid scratching your slow cooker). Let it sit while you prepare the crisp topping.

Crisp Topping:

1. Combine oats, flour, brown sugar, cinnamon, and salt in a large bowl. Stir until well combined. Using your fingertips, work the butter into the oat mixture until the mixture starts to clump together.
2. Stir the apple mixture one more time and then spread the apples out into an even layer. Sprinkle on the crisp topping.

Cook the Apple Crisp:

1. Cook on high for 2 hours or on low for 3-3 ½ hours, until apples are soft. Turn off heat and let stand for at least 30 minutes and up to 1 hour before serving (keeping the lid on). Serve with vanilla ice cream, if desired.

Source: kristineskitchenblog.com/slow-cooker-apple-crisp/