



# Apple Crisp Bites



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## Introduction

Apple Crisp Bites are a delightful twist on the classic apple crisp dessert, making them perfect for parties, picnics, or a cozy night in. These bite-sized treats pack all the flavors of the traditional dish into a conveniently portable form. Made with tender apples, a buttery oat topping, and warm spices, they are sure to satisfy any sweet tooth. In this recipe, we will guide you through the steps to create these heavenly bites that are topped with a delightful crunch.

## Detailed Ingredients with measures

Apples: 4 medium, peeled, cored, and diced

Granulated sugar: 1/4 cup

Cinnamon: 1 teaspoon

Lemon juice: 1 tablespoon

Old-fashioned oats: 1 cup

Brown sugar: 1/2 cup

All-purpose flour: 1/2 cup

Salt: 1/4 teaspoon

Butter: 1/2 cup, melted

Vanilla extract: 1 teaspoon

## Prep Time

15 minutes

## **Cook Time, Total Time, Yield**

Cook Time: 20 minutes

Total Time: 35 minutes

Yield: Approximately 24 bites





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## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C) to ensure it reaches the right temperature for baking.

### Step 2: Prepare the Apple Mixture

In a mixing bowl, combine diced apples, brown sugar, cinnamon, and lemon juice. Stir the mixture until the apples are well-coated.

### Step 3: Make the Crisp Topping

In a separate bowl, mix together oats, flour, brown sugar, and melted butter. Blend until the mixture is crumbly and well combined.

### Step 4: Assemble the Bites

Take a mini muffin tin and lightly grease it. Spoon the apple mixture into each muffin cup, filling them about halfway. Top with the crisp topping, ensuring each cup is filled.

See also Carrot Cake Donuts

### Step 5: Bake in the Oven

Place the muffin tin in the preheated oven and bake for 15-20 minutes, or until the tops are golden and the apples are tender.

### Step 6: Cool and Serve

Once baked, remove the tin from the oven and let it cool for a few minutes. Carefully remove the bites and serve warm, either plain or

with a scoop of ice cream.

## Notes

### **Note 1: Choosing Apples**

For the best flavor, use a mix of sweet and tart apples, such as Granny Smith and Fuji.

### **Note 2: Adjusting Sweetness**

Feel free to adjust the amount of brown sugar to suit your taste, especially if your apples are particularly sweet.

### **Note 3: Storage Suggestions**

Store any leftovers in an airtight container in the refrigerator for up to three days for the best freshness.

### **Note 4: Serving Suggestions**

These apple crisp bites are delicious on their own but pair wonderfully with whipped cream or vanilla ice cream.





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## Cook techniques

### Preparing the Apples

Use a mix of sweet and tart apples for a balanced flavor. Peel, core, and slice the apples into thin pieces.

### Making the Crisp Topping

Combine oats, flour, brown sugar, and cinnamon for a crumbly topping. Use cold butter to achieve a coarse texture.

### Assembling the Bites

Layer the apple mixture in a baking dish and evenly distribute the crisp topping over the apples.

### Baking

Bake in a preheated oven until the apples are tender and the topping is golden brown.

## FAQ

### Can I use frozen apples for this recipe?

Yes, but you may need to adjust the baking time and ensure they are fully thawed before use.

See also [Chicken Broccoli Potato Casserole](#)

### What can I substitute for oats in the topping?

You can use crushed nuts or a gluten-free flour blend if you prefer a

different texture.

**How do I store leftover apple crisp bites?**

Store them in an airtight container in the refrigerator for up to three days.

**Can I make this recipe ahead of time?**

Yes, you can prepare the apple mixture and topping ahead, then assemble and bake when ready to serve.



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## Conclusion

The apple crisp bites are a delightful treat that combines the sweetness of apples with a crunchy topping, making them perfect for any occasion. Their bite-sized nature allows for easy sharing and enjoyment, whether as a dessert or a snack. This recipe can easily be customized with different fruits and toppings, opening the door to endless possibilities.

## More recipes suggestions and combination

### **Berry Crisp Bites**

Replace apples with mixed berries for a colorful and tangy twist on the classic apple crisp.

### **Peach Cobbler Bites**

Use fresh peaches and a hint of cinnamon to create a southern-inspired dessert packed with flavor.

### **Chocolate Hazelnut Banana Bites**

Incorporate mashed bananas and chocolate hazelnut spread for a decadent, sweet option.

### **Pineapple Coconut Crisp Bites**

Combine pineapple with shredded coconut to bring tropical vibes to your dessert table.

### **Maple Walnut Apple Crisp Bites**

Add maple syrup and chopped walnuts to enhance the depth of flavor in

your apple crisp bites.



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