



Apple Crisp Bites

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.

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

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