



Apple Crisp Bites

## Introduction

Apple Crisp Bites are a delightful twist on the traditional apple crisp dessert. These bite-sized treats combine the warm, comforting flavors of cinnamon and baked apples with a crunchy topping, making them perfect for sharing or enjoying as a cozy snack. Whether you're hosting a gathering or just want to treat yourself, Apple Crisp Bites are easy to make and sure to impress.

## Detailed Ingredients with measures

apples - 3 cups, peeled and diced  
brown sugar - 1/2 cup  
cinnamon - 1 teaspoon  
lemon juice - 1 tablespoon  
oats - 1 cup  
all-purpose flour - 1/2 cup  
butter - 1/2 cup, melted  
granulated sugar - 1/4 cup

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 25 minutes  
Total Time: 45 minutes  
Yield: 12 servings



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## Detailed Directions and Instructions

### Step 1: Prepare the Filling

Peel and core the apples, then cut them into small cubes. In a mixing bowl, combine the apple cubes with brown sugar, cinnamon, nutmeg, lemon juice, and vanilla extract. Mix well and set aside to let the flavors blend.

### Step 2: Make the Topping

In another bowl, combine flour, oats, brown sugar, and cinnamon. Mix in melted butter until the mixture becomes crumbly. Ensure all ingredients are well combined.

### Step 3: Assemble the Bites

Preheat the oven to 350°F (175°C). Take a mini muffin tin and lightly grease it. Spoon the apple filling into each muffin cup, filling them about halfway. Then, generously sprinkle the topping over each filled cup.

### Step 4: Bake

Place the mini muffin tin in the preheated oven. Bake for about 20-25 minutes or until the topping is golden brown and the apples are bubbly.

### Step 5: Cool and Serve

Once baked, remove the tin from the oven and let it cool for a few minutes. Carefully use a spoon to extract the apple crisp bites from the muffin tin. Serve warm, optionally with a scoop of ice cream or whipped cream.

## Notes

### **Note 1**

Feel free to use a mix of different apples for added flavor diversity.

### **Note 2**

Adjust the amount of sugar based on the sweetness of the apples.

### **Note 3**

These apple crisp bites can be stored in an airtight container in the refrigerator for up to 3 days.

### **Note 4**

Reheat in the oven or microwave before serving for the best taste and texture.



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**Cook techniques**

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