



Apple Crisp Bites



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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.

See also [Delicious Easy Eggplant Recipes to Try Now](#)

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

Preparation of the Apples

Ensure that the apples are properly peeled, cored, and sliced into thin pieces for even cooking and optimal flavor absorption.

Mixing the Crisp Topping

Combine the oats, flour, brown sugar, and butter until crumbly to create a delicious and crunchy topping for the apple bites.

Baking the Apple Bites

Bake the assembled apple bites in a preheated oven until the topping is golden and the apples are tender, ensuring the right texture.

Serving Suggestions

Serve the apple crisp bites warm, optionally topped with ice cream or whipped cream for added richness.

Storage Tips

Store any leftover apple crisp bites in an airtight container in the refrigerator to maintain freshness and flavor.

FAQ

Can I use different types of apples for this recipe?

Yes, you can use a mix of sweet and tart apples for a complex flavor profile.

How do I know when the apple bites are done?

The bites are done when the topping is golden brown and the apples are bubbly and tender.

See also Pizza Casserole

Can I make the filling ahead of time?

Yes, you can prepare the apple filling in advance and assemble the bites just before baking.

Is it possible to make these apple crisp bites gluten-free?

Yes, substitute the regular flour with a gluten-free flour blend and ensure the oats are certified gluten-free.

How long do leftover apple crisp bites last?

When stored properly, leftover apple crisp bites can last for up to 3-4 days in the refrigerator.



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Conclusion

Apple crisp bites offer a delightful combination of flavors and textures that make for a perfect dessert or snack. Their bite-sized nature makes them easy to share and enjoy on various occasions. With the right balance of sweetness and the crunch of oats and nuts, they are sure to be a hit among family and friends. Embrace the warmth of fall or any season with this easy-to-make treat.

More recipes suggestions and combination

Caramel Pecan Apple Bites

Elevate your apple crisp bites by adding a rich layer of caramel and toasted pecans for an extra crunch and sweetness.

Cinnamon Roll Apple Crisp

Combine the flavors of cinnamon rolls with apple crisp by using cinnamon roll dough as the base and topping it with spiced apples and crisp topping.

Peanut Butter Chocolate Apple Bites

Spread a layer of peanut butter on each apple crisp bite and drizzle with melted chocolate for a decadent twist.

Berry Apple Crisp Bites

Mix in a medley of berries with the apples to create a vibrant and flavorful version that adds a burst of color and taste.

Maple Almond Apple Crisp

Use maple syrup instead of sugar and add sliced almonds to give your bites a natural sweetness and nutty flavor.

See also [Easy Instant Pot Chicken Alfredo Recipe](#)

Nutella Stuffed Apple Crisp

Make your apple bites even more indulgent by adding a layer of Nutella inside, blending the rich chocolate hazelnut flavor with the apple crisp.



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