



# Frosted Dutch Apple Christmas Crisp

## The Apples Are the Heart

This crisp uses two kinds of apples. That is the secret. Granny Smiths stay a little firm. McIntosh apples get soft and saucy. Together, they make the perfect bite.

I learned this from my friend Martha. She brought a crisp to a church supper. Everyone asked for her recipe. She just winked. "It's all in the apples, dear." I still laugh at that. What's your favorite apple for baking? I'd love to know.

## A Little Secret in the Topping

See the cornmeal in the streusel? That is my favorite part. It gives a tiny crunch. It makes the topping special. You bake it alone first. This keeps it crispy.

Without this step, the topping can get soggy. A crisp should be crisp! This matters because texture is half the joy. The crunch with the soft apples is magic. \*Fun fact: This method is called “par-baking.” It just means baking it partway first.

## Why We Cook the Apples First

You cook the apples on the stove. This might seem like extra work. But trust your grandma. It makes all the difference. The apples release their juice. Then you make a sauce with that juice and cream.

This step matters. It gives you control. No more watery crisp! You get a rich, thick sauce that hugs every apple slice. Doesn’t that smell amazing while it cooks? It fills the whole kitchen with love.

## The Raisin Surprise

Golden raisins are like little sunbeams in the dish. They plump up in the warm apples. They add sweet little bursts. My grandson used to pick them out. Now he picks them out to eat first!

If you don’t like raisins, you could use dried cranberries. Or leave them out. What would you add instead? A handful of walnuts? Tell me your idea.

## Sharing Warmth from the Oven

This is not a fussy dessert. It is meant to be shared straight from the pan. The streusel will be deep gold. The filling will bubble at the edges. Let it cool just a bit.

Serve it in bowls. A little vanilla ice cream on top is perfect. This recipe makes a square dish full. Do you think it will last more than one night in your house? It never does in mine!

## Ingredients:

Ingredient	Amount	Notes
Granny Smith apples	2 ½ pounds (about 5 medium)	For the apple filling
McIntosh apples	2 pounds (about 4 medium)	For the apple filling
Granulated sugar	¼ cup	For the apple filling
Ground cinnamon	½ teaspoon	For the apple filling
Table salt	⅛ teaspoon	For the apple filling
Unsalted butter	2 tablespoons	For the apple filling
Golden raisins	¾ cup	For the apple filling
Heavy cream	½ cup	For the apple filling
Unbleached all-purpose flour	1 ¼ cups (6 ½ ounces/184 grams)	For the streusel topping
Light brown sugar	⅓ cup, packed	For the streusel topping
Granulated sugar	⅓ cup	For the streusel topping
Cornmeal	1 tablespoon	For the streusel topping

<b>Ingredient</b>	<b>Amount</b>	<b>Notes</b>
Unsalted butter, melted	7 tablespoons	For the streusel topping



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### Instructions

**Step 1:** First, get your oven ready. Move a rack to the lower-middle spot. Heat the oven to 425 degrees. This high heat makes everything wonderfully crisp. I like to do this first so it's nice and hot.

See also [Festive Linzer Windowpane Cookies](#)

**Step 2:** Now, let's make the apple filling. Peel and slice all your apples. Toss them with the sugar, cinnamon, and salt. Melt butter in your big pot and add the apples. Cook them until they soften. Then stir in the raisins. (A hard-learned tip: slice your apples evenly so they all cook at the same time.) Doesn't that smell amazing already?

**Step 3:** Next, drain the apples. Put them in a colander over a bowl. Shake them to get the juice out. Pour that juice and the cream back into the pot. Boil it until it gets thick. Pour this creamy sauce over the apples in your baking dish. Smooth it all out.

**Step 4:** Time for the streusel! Mix the flour, sugars, and cornmeal. Drizzle the melted butter over it. Toss it with a fork until it's crumbly. Spread it on a baking sheet. Bake it for 5 minutes until golden. Let it cool for a bit. What do you think the cornmeal adds? Share below!

**Step 5:** Finally, put it all together. Sprinkle the baked streusel over the apple filling. Place your dish on a baking sheet. This catches any drips. Bake for about 10 more minutes. Watch it turn a deep, golden brown. Cool it on a rack before serving. I still laugh at how fast it disappears!

## Creative Twists

This recipe is wonderful as it is. But sometimes, a little change is fun. Here are three easy twists to try. They make the crisp feel new again.

**Swap the raisins for dried cranberries.** They add a lovely tartness and a festive red color.

**Add a handful of chopped pecans** to the streusel topping. It gives a nice, toasty crunch.

**Use a mix of apple cider and cream** for the sauce. It makes the flavor even richer.

Which one would you try first? Comment below!

## Serving & Pairing Ideas

This crisp is a star all on its own. But a little extra touch makes it special. I love a big scoop of vanilla ice cream melting on top. A dollop of softly whipped cream is also perfect. For a pretty plate, add a fresh mint leaf. It looks so cheerful.

See also [Raspberry Snowdrift Christmas Cookies](#)

For drinks, a hot cup of spiced chai tea is my favorite. It's so cozy. For a grown-up treat, a small glass of sweet sherry pairs beautifully. It tastes like holidays. Which would you choose tonight?



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## Keeping Your Crisp Cozy

This crisp is best fresh from the oven. But leftovers are a lovely treat. Let it cool completely first. Cover it tightly and keep it in the fridge. It will be happy there for about three days.

You can freeze it before baking for a future feast. Assemble the dish in a freezer-safe pan. Wrap it very well in plastic and foil. It will keep for up to three months. Bake it straight from the freezer, adding extra time.

To reheat, warm slices in a 300-degree oven. This keeps the topping crisp. I once microwaved a piece too quickly. The topping got soggy! A low oven fixes that every time.

Batch cooking saves your holiday energy. Making two crisps takes little extra effort. You get one for now and one for later. This matters because it gives you more time for stories and laughter. **Have you ever tried storing it this way? Share below!**

## Simple Fixes for Common Crisps

First, a soggy topping is no fun. The key is to drain the apples very well. Shake that colander like you mean it! Too much juice makes the topping soft.

Second, the apples might be too firm or too mushy. Use both Granny Smith and McIntosh apples. The Granny Smiths stay tender. The McIntosh apples break down into a saucy filling. I remember when I used only one type. The texture was all wrong.

Third, the streusel might burn. Baking it separately first is the trick. This

pre-cooks it so it just browns at the end. Getting the texture right matters for that perfect crunch. Fixing small problems builds your cooking confidence. **Which of these problems have you run into before?**

## Your Quick Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Use your favorite gluten-free flour blend. Skip the cornmeal or use a gluten-free kind.

**Q: Can I make it ahead?** A: Absolutely. Prep the filling and streusel the day before. Keep them separate in the fridge. Assemble and bake when needed.

**Q: What if I don't have raisins?** A: Dried cranberries are a lovely swap. Or you can leave them out completely. The crisp will still be wonderful.

**Q: Can I make a bigger batch?** A: You can double it. Use a 9×13 inch baking dish. Just watch the baking time. It may need a few more minutes.

See also Blackberry Apple Yuletide Betty

**Q: Any optional tips?** A: A pinch of nutmeg in the filling is nice. *Fun fact: The cornmeal in the topping gives it a special, sunny crunch.* **Which tip will you try first?**

## From My Kitchen to Yours

I hope this recipe finds its way to your table. May it fill your kitchen with sweet, cinnamony smells. Most of all, I hope it brings you joy.

I love hearing your stories and seeing your creations. Your kitchen adventures make my day. **Have you tried this recipe?** Tell me all about it in the comments below.

Happy cooking!  
—Elowen Thorn.



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# Frosted Dutch Apple Christmas Crisp

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



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Courses: [Dessert](#)

Difficulty: **Beginner**



## Frosted Dutch Apple Christmas Crisp | 20

Prep time: **30 minutes**

Cook time: **25 minutes**

Rest time:

Total time: **55 minutes**



## Frosted Dutch Apple Christmas Crisp | 24

**Servings: 8 servings**



## Frosted Dutch Apple Christmas Crisp | 25

Calories: **420 kcal**

**Best Season: Summer**

## **Description**

A festive and comforting dessert featuring a spiced apple and raisin

filling topped with a buttery, crisp cornmeal streusel.

## Ingredients

### Apple Filling:

- 2 ½ pounds (1134 grams) Granny Smith apples (about 5 medium)
- 2 pounds (907 grams) McIntosh apples (about 4 medium)
- ¼ cup granulated sugar
- ½ teaspoon ground cinnamon
- ⅛ teaspoon table salt
- 2 tablespoons unsalted butter
- ¾ cup golden raisins
- ½ cup heavy cream

### Streusel Topping:

- 1 ¼ cups unbleached all-purpose flour (6 ½ ounces/184 grams)
- ⅓ cup packed light brown sugar
- ⅓ cup granulated sugar
- 1 tablespoon cornmeal
- 7 tablespoons unsalted butter, melted

## Instructions

1. Adjust oven rack to lower-middle position and heat oven to 425 degrees.
2. For the apple filling: Peel, quarter, and core apples; slice each quarter crosswise into pieces 1/4-inch thick. Toss apples, sugar, cinnamon, and salt in large bowl to combine. Heat butter in large

Dutch oven over high heat until foaming subsides; add apples and toss to coat. Reduce heat to medium-high and cook, covered, stirring occasionally, until apples are softened, about 5 minutes. Stir in raisins; cook, covered, stirring occasionally, until Granny Smith apple slices are tender and McIntosh apple slices are softened and beginning to break down, about 5 minutes longer.

3. Set large colander over large bowl; transfer cooked apples to colander. Shake colander and toss apples to drain off as much juice as possible. Bring drained juice and cream to boil in now-empty Dutch oven over high heat; cook, stirring occasionally, until thickened and wooden spoon leaves trail in mixture, about 5 minutes. Transfer apples to 8-inch square baking dish; pour reduced juice mixture over and smooth with rubber spatula.
4. For the streusel topping: Combine flour, sugars, and cornmeal in medium bowl; drizzle with melted butter and toss with fork until evenly moistened and mixture forms many large chunks with pea-sized pieces mixed throughout. Line rimmed baking sheet with parchment paper and spread streusel in even layer on baking sheet. Bake streusel until golden brown, about 5 minutes; cool baking sheet with streusel on wire rack until cool enough to handle, about 5 minutes. Sprinkle streusel evenly over pie filling. Set pie plate on now-empty baking sheet and bake until streusel topping is deep golden brown, about 10 minutes. Cool on wire rack and serve.

## Notes

For a festive touch, serve warm with a scoop of vanilla ice cream or a dollop of whipped cream.

Keywords:Apple Crisp, Dutch Apple, Christmas Dessert, Streusel