



Raspberry Apple Crisp



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Introduction

Raspberry apple crisp is a delightful dessert that brings together the tartness of raspberries and the sweetness of apples, all topped with a crunchy oat topping. This recipe is not only easy to prepare but also incredibly satisfying, making it a perfect choice for any occasion. Whether served warm with a scoop of ice cream or enjoyed on its own, this dessert is sure to please everyone at the table.

Detailed Ingredients with measures

Raspberries - 2 cups
Apples - 3 cups, peeled and diced
Granulated sugar - 1/2 cup
Brown sugar - 1/4 cup
Lemon juice - 1 tablespoon
Ground cinnamon - 1 teaspoon
Old-fashioned oats - 1 cup
All-purpose flour - 1/2 cup
Unsalted butter - 1/2 cup, melted
Salt - 1/4 teaspoon

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time - 30 minutes

Total Time - 1 hour

Yield - Serves 6-8 people



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Detailed Directions and Instructions

Preparation of the Fruit

1. Preheat the oven to 350°F (175°C).
2. In a mixing bowl, combine raspberries and diced apples.
3. Sprinkle sugar and cornstarch over the fruit mixture and gently toss to combine.
4. Transfer the fruit mixture into a baking dish, spreading it evenly.

Making the Crisp Topping

1. In a separate bowl, mix rolled oats, flour, brown sugar, and cinnamon.
2. Cut in cold butter until the mixture resembles coarse crumbs.
3. Stir in chopped nuts or additional oats if desired.

Assembling the Crisp

1. Evenly distribute the crisp topping over the fruit mixture in the baking dish.
2. Bake in the preheated oven for 35-40 minutes, or until the topping is golden brown and the fruit is bubbly.

See also Chocolate Gingerbread Cookies

Cooling and Serving

1. Remove the crisp from the oven and let it cool for about 10-15 minutes before serving.
2. Serve warm, optionally with vanilla ice cream or whipped cream.

Notes

Fruit Variations

- Feel free to substitute the raspberries with other berries or fruits you prefer.

Storage Instructions

- Store any leftovers in an airtight container in the refrigerator for up to 3 days.

Serving Suggestions

- This dessert pairs well with ice cream, whipped cream, or a drizzle of caramel sauce.

Ingredient Tips

- For added flavor, consider adding a splash of lemon juice or vanilla extract to the fruit mixture.



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Cook techniques

Mixing

Thoroughly combine the dry ingredients with the fruit to ensure even distribution of flavors.

Maceraing

Allow the apples and raspberries to sit with sugar and spices to enhance their natural juices and flavor.

Topping Preparation

Work the butter into the dry topping ingredients until you achieve a crumbly texture.

Baking

Bake until the topping is golden brown and the fruit is bubbly, ensuring a perfect crisp texture.

Cooling

Let the crisp cool for a few minutes before serving to allow the juices to set.

FAQ

Can I use frozen raspberries for this recipe?

Yes, you can use frozen raspberries. Just ensure they are thawed and drained before mixing with the other ingredients.

What should I do if I can't find fresh apples?

You can substitute with canned apples, but be sure to adjust the sugar accordingly as they may already be sweetened.

Can I make this recipe gluten-free?

Yes, simply replace the all-purpose flour with a gluten-free flour blend.

See also Southern Pea Salad

How long can I store the raspberry apple crisp?

You can store it in the refrigerator for up to 3 days in an airtight container.

Can I add nuts to the topping?

Absolutely! Chopped nuts can add a great texture and flavor to the topping.



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Conclusion

The Raspberry Apple Crisp is a delightful dessert that combines the tartness of raspberries with the sweetness of apples, all topped with a beautifully crisp streusel. This dish not only brings together fantastic flavors but also provides a comforting, warm experience, making it perfect for any occasion. Whether served warm with a scoop of vanilla ice cream or enjoyed on its own, this crisp is sure to be a crowd-pleaser.

More recipes suggestions and combination

Peach and Blueberry Crisp

A fruity combination of juicy peaches and sweet blueberries, this crisp is the perfect summer dessert that highlights seasonal fruits.

Cherry Almond Crisp

Combine tart cherries with a hint of almond in the topping for a nutty flavor that enhances the natural sweetness of the cherries.

Pear and Ginger Crisp

Adding ginger to a pear crisp creates a warm, spiced flavor that makes for an exciting twist on the traditional recipe.

Mixed Berry Crunch

Use a mix of berries such as strawberries, blueberries, and blackberries topped with an oat and pecan crumble for extra crunch.

Apple and Cranberry Crisp

The tartness of cranberries paired with sweet apples gives a lovely contrast, making it a perfect fall dessert.

Pumpkin Spice Crisp

A seasonal favorite, this crisp combines pumpkin puree with traditional spices for a cozy, autumnal dessert perfect for Thanksgiving.



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