Apple Berry Crisp



Crumbly, sweet, and sticky, our homemade Apple Berry Crisp will become your go-to fall dessert. In addition to fresh apples, we choose to mix our crisp with a handful of berries and just a hint of cinnamon and nutmeg. The NESCO 6 Qt. Roaster Oven bakes crust to golden perfection. Serve with a scoop of vanilla ice cream or simply enjoy it on its own.

Your Key Ingredient:

NESCO 6 Qt. Roaster Oven

Grocery Ingredients:

6 large apples, cored, thick slices
1/2 cup blueberries, fresh
1/2 cup raspberries, fresh
1/2 cup brown sugar, firmly packed
1/4 cup sugar, granulated

1/4 cup all-purpose flour
1½; tsp cinnamon, ground
1/2 tsp nutmeg
1/4 tsp lemon peel, grated
1 (9″) pie crust, unbaked

Pie Crust Topping:
1 cup granola
1/4 cup brown sugar, firmly packed
2 Tbsp butter

Instructions:

1. Remove cookwell. Preheat heatwell of **6 Qt. NESCO® Roaster Oven** at 350° F.
2. In large mixing bowl, combine all ingredients except pie crust. Stir well.
3. Roll pie crust into rectangle slightly larger than cookwell. Place crust in bottom of cookwell.
4. Place apples and berries evenly over crust.
5. In small bowl, blend topping ingredients. Sprinkle evenly over fruit mixture.
6. Place cookwell in preheated heatwell. Cover and bake 30 minutes.
7. Reduce heat to 325°F. Bake an additional 15 minutes or until apples are tender. Serves 8 – *Serve warm with ice cream and a dash of cinnamon.* You may substitute fresh or frozen cranberries, strawberries or cherries for either blueberries and/or raspberries.