

APPLE BUTTER CRISP RECIPE

Ingredients

- Cooking Spray
- 6-7 medium apples, peeled and roughly chopped
- 1-2 Tablespoons (Tbsp) lemon juice
- 1 Tablespoon (Tbsp) orange zest, plus juice from the Orange
- 1 jar Cherchies® Apple Butter Spread (try our [Cherry](#) or [Strawberry Butters](#) as a tangy substitution)
- 1 teaspoon (tsp) cinnamon
- 3/4 cup flour (We tested with Bob's Mill All Purpose Flour but have also used regular flour)
- 3/4 cup oats
- 1/2 cup brown sugar
- 1/2 teaspoon (tsp) cinnamon
- 2 Tablespoons (Tbsp) butter, melted
- 6 Tablespoons (Tbsp) butter cut into chunks



Preparation

1. Spray 13x9 baking dish with cooking spray. Peel and chop apples. Place apples in a baking dish with lemon juice and combine until apples are evenly coated.
2. Add orange zest, [Cherchies® Apple Butter Spread](#), 1 teaspoon of cinnamon, and mix together.
3. In a separate bowl, combine flour, oats, brown sugar, and remaining cinnamon. Add the 2 tablespoons of melted butter to the flour mixture. Mix together with a fork until tiny crumbs form.
4. Sprinkle crumb topping over apples.
5. Cut up remaining 6 Tablespoons of butter and dot apple crisp with butter. Bake apple crisp for about 1 hour, or until apple crisp is golden brown and bubbly.
6. Serve with your favorite ice cream. Oh my goodness, you must try! Enjoy!