

Stove Top Apple Crisp

Ingredients

2-3 apples
3 tbsp of butter
3 tbsp of sugar (preferably brown)
1-1/2 tbsp of maple syrup
1 tsp of vanilla
2 tsp of cinnamon
3/4 cup of dry oats
1/4 cup of sliced almonds (optional)
pinch of salt

Procedure

1. Chop apples into slices.
2. Assemble topping by adding 1 tbsp butter, 2 tbsp sugar, maple syrup, vanilla, 1 tsp cinnamon, and salt to a saute pan. Stir until melted.
3. Add oats and almonds to the pan and stir until fragrant and slightly toasted about 4-5 minutes. Set aside mixture on a plate or on parchment paper.
4. Add remaining butter, sugar, and cinnamon and stir until melted. Add chopped apples into pan and stir, turn down heat slightly and cover with lid. Let sit for about 3-5 minutes.
5. Scoop apples into a serving bowl and cover with topping!

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