

Breakfast Apple Crisp
Adapted from Smitten Kitchen
Makes 8 servings

3 ½ pounds of apples (I used Granny Smith and Braeburn, but any combo will do),
cored and cut into chunks
2 T lemon juice
4 T sugar
2 T cornstarch
1 t cinnamon
Salt
1 stick unsalted butter
¼ cup honey
½ cup of flour
2 cups of oats
½ cup of slivered almonds
½ cup of shredded coconut

Preheat the oven to 400 degrees. Mix the apple chunks, lemon juice, sugar, cornstarch, cinnamon, and pinch of salt in a 9 x 13 baking pan until the mixture is evenly coated.

In a saucepan on medium heat, melt the butter and the honey. Once combined, stir in the flour, oats, almonds, coconut, and another pinch of salt until clumps form. Spread oat mixture over apples.

Place in oven for a total of 45-55 minutes. For the first 30 minutes or so, leave the dish uncovered, and then cover with tin foil for next 15. If it looks like it needs to brown a bit more, remove the tin foil for the last ten minutes. The apples should be softened and bubbly and the crust brown.

Refrigerate and serve in the morning with yogurt... Or warm with ice cream.