

SWEET AND FRUITY DESSERTS

Secrets for Great Apple Crisp

Start with the Right Apples

Texture is key in this crisp; it's important to use an apple that's hardy enough to hold its shape as it cooks. Here are a few options that work especially well.



Golden Delicious

Stalwarts for all types of baked applications, Golden Delicious apples have sweet flavor and a sturdy texture that maintains its shape when cooked. Golden Delicious apples are widely available in grocery stores throughout the year.



Braeburn

Braeburn apples are sweet and crisp, almost taking on a pear-like flavor when baked. They're usually easy to find in most grocery stores because they hold up well to long-term storage. Use them wherever you'd use Golden Delicious apples; they're great in our Skillet Apple Crisp.



Honeycrisp

Honeycrisps may be most popular for eating out of hand, but their sweet, crunchy flesh also holds up well to baking. They make an excellent substitute for Golden Delicious in our Skillet Apple Crisp, but you'll see a difference at the cash register: honeycrisps tend to have a higher price tag.

Know Your Oats

All oats start out the same way: as whole oat seeds on the oat stalk. Once they are cleaned and the thick hull has been removed, they become oat groats and can undergo further processing.



Steel-Cut

When oat groats are simply cut into pieces, they become steel-cut, or Irish, oats. These cut groats require a long cooking time, so they don't work well in our topping.



Rolled

When steamed and then rolled, groats become whole rolled oats, also known as the familiar old-fashioned oats. These oats work best in our crisp topping. You can also substitute quick-cooking oats, which are steel-cut oats that have been steamed and rolled thin for quicker cooking. They are often used interchangeably with rolled oats in baked goods.

How to Build Your Blintz



ADD FILLING

Spread 2 tablespoons of filling at the edge of each crêpe.



FOLD IN 3 SIDES

Cover the filling, and then fold in the two sides that are perpendicular to the first.



ROLL GENTLY

The crêpes enclose the filling and form tidy rectangles.