Cinnamon Apples with Toasted Oat Crumbs

2 dessert bowls · Active 15 min · Total 27 min

Skills: Easy

Ingredients

- 1/2 cup rolled oats (40 g)
- 1 tablespoon butter (14 g), divided
- 1 tablespoon light brown sugar (12 g), divided
- 2 firm apples, cored and sliced (300 g prepared weight)
- 2 tablespoons water (30 ml)
- 1/2 teaspoon ground cinnamon
- 1 teaspoon lemon juice (5 ml)

Set out

10-inch skillet with lid, Plate, Mixing spoon

Allergens

Milk, Oats. Check labels and substitutions.

Make it

1. Melt half the butter over medium-low heat. Add oats and half the sugar. Toast for 3–4 minutes, stirring, until fragrant and lightly golden. Transfer to a plate.

2. Add remaining butter to the skillet with apples, water, cinnamon and remaining sugar. Cover and cook gently for 6–8 minutes until apples are tender.

3. Uncover and let excess liquid evaporate briefly, then stir in lemon juice.

4. Divide apples between bowls and scatter oat crumbs over just before serving.

Use a plate as the staging space

The toasted crumbs can wait on the serving plate while apples cook. This keeps the small counter clear without adding another pan.

A useful detail

If apples begin sticking before they soften, add another tablespoon of water rather than increasing heat.

Keep it well

Refrigerate apples within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Keep cooled crumbs separately airtight for up to 2 days. Reheat apples to 165°F/74°C and add crumbs afterward.