

Individual Apple Crisp



Ingredients

- 1 apple, preferably Gala, thinly sliced
- 1 teaspoon fresh lemon juice
- 1 tablespoon plus 2 teaspoons light brown sugar, divided
- 1/4 teaspoon ground cinnamon, divided
- 2 tablespoons all-purpose flour
- 1 tablespoon coarsely chopped pecans
- 1 tablespoon unsalted butter, room temperature
- 1/8 teaspoon kosher salt
- Vanilla ice cream (for serving; optional)

Special Equipment

- A shallow 8-ounce baking dish or heatproof ramekins

Preparation

Preheat oven to 375°F.

Toss apple, lemon juice, 2 tsp. brown sugar, and 1/8 tsp. cinnamon in a medium bowl, then pack into baking dish.

Mix flour, pecans, butter, salt, and remaining 1 Tbsp. brown sugar and 1/8 tsp. cinnamon in a medium bowl, squeezing and crumbling with your fingers until mixture comes together in little clumps. Scatter over apples.

Bake crisp until apples are bubbling and top is golden brown, about 35 minutes.

Serve with ice cream, if desired.