



Apple Crisp

Ingredients

- 5 or 6 tart apples, peeled, cored and sliced 1/4 inch thick
- 1 Tbsp [Fustini's Meyer Lemon olive oil](#)
- 2 Tbsp sugar
- 1 Tsp cinnamon
- pinch of salt
- 1 Tbsp [Fustini's Michigan Apple balsamic vinegar](#)
- 1/2 Cup packed brown sugar
- 1/2 Cup rolled oats
- 1/3 Cup flour
- 1/2 stick cold butter
- 1/2 Cup [Fustini's Herbs of Naples balsamic vinegar](#)

Directions

Step 1.

Preheat oven to 350. Mix together apples, Meyer Lemon Olive Oil, sugar, cinnamon, salt, and Michigan Apple Vinegar, and pour into a baking dish. Next mix brown sugar, oats, flour, and butter with your fingers until just combined. Top the apples with the crisp topping and bake for 1 hour.

Step 2.

While crisp is in the oven, bring the Herbs of Naples Vinegar to a simmer and reduce until a thick syrup forms. When crisp is golden brown, remove from oven and drizzle reduction on top.