



Instant Pot Apple Crisp

Servings: 6-8 | Prep Time: 10 Min. | Cook Time: 18 Min.

Serving Suggestion: Serve with vanilla ice cream
or a drizzle of caramel sauce



Ingredients:

Crisp Topping:

- 1 cup old-fashioned oats
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup brown sugar
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup cold butter, cubed



Apple Filling:

- 6 medium Granny Smith apples, peeled, cored, and sliced
- 2 tablespoons lemon juice
- $\frac{1}{2}$ cup brown sugar
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg (optional)
- 1 teaspoon vanilla
- 2 tablespoons cornstarch
- $\frac{1}{4}$ cup apple juice or water

Instructions:

1. Toss the sliced apples with the lemon juice.
2. Add the brown sugar, cinnamon, nutmeg, vanilla, cornstarch, and apple juice. Mix well.
3. Pour the apple mixture into a buttered 8-inch or 9-inch oven-safe pan that fits inside your Instant Pot.
4. In a separate bowl, combine the oats, flour, brown sugar, cinnamon, and salt. Cut in the butter until the mixture resembles coarse crumbs.
5. Sprinkle evenly over the apples. Cover the pan loosely with aluminum foil.
6. Place the trivet in the Instant Pot and add **1 cup of water** to the bottom of the pot.
7. Lower the pan onto the trivet using a foil sling.
8. Cook on **High Pressure for 18 minutes**. Allow a **10-minute Natural Release**, then carefully release any remaining pressure. Remove the pan and let it cool for 10–15 minutes before serving.



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