



Cherry and Apple Crisp is a dessert that combines the juicy tang of cherries with the mellow sweetness of apples. The crisp, golden-brown topping adds a delightful crunch, making each bite a perfect blend of textures and flavors. This dessert is a variation of the classic apple crisp, enhanced with the vibrant taste of cherries.

The beauty of this [dessert](#) lies in its simplicity. It's a homey, comforting dish that can be whipped up with ingredients you probably already have in your pantry. Plus, it's versatile enough to be served at any occasion—be it a cozy family dinner or a festive gathering. Its ability to satisfy both sweet and tart cravings makes it a hit among dessert lovers.

Despite its simplicity, Cherry and Apple Crisp offers layers of complexity in taste. The combination of fresh fruits with a crumbly, buttery topping creates a juxtaposition of flavors and textures that's both exciting and comforting. This blend of elements makes it a standout dessert that's sure to impress.

Health Benefits

1. **Rich in Antioxidants:** Cherries are known for their high antioxidant content, particularly in anthocyanins, which can help reduce inflammation and lower the risk of chronic diseases. Apples contribute additional antioxidants, promoting cellular health and protecting the body from oxidative stress.
2. **Improves Digestion:** The dietary fiber found in both apples and cherries supports healthy digestion. Fiber aids in proper bowel movements and helps maintain a healthy gut, which is essential for overall well-being.
3. **Supports Heart Health:** The fruits in this dessert are low in fat and contain soluble fiber, which can help lower cholesterol levels, reduce blood pressure, and decrease the risk of heart disease. The potassium found in cherries also helps regulate blood pressure.
4. **Boosts Immunity:** The vitamin C content in cherries and apples boosts the immune system by encouraging the production of white blood cells and acting as an antioxidant to enhance overall immunity.
5. **Promotes Better Sleep:** Cherries contain melatonin, a compound that regulates sleep-wake cycles and can contribute to improved sleep patterns. Having a small portion of this dessert as an evening treat may help promote restful sleep.

Nutritional Information

Below is a table that outlines the approximate calorie content and nutritional values for Cherry and Apple Crisp per serving:



Nutrient	Amount Per Serving
Calories	240 kcal
Total Fat	8 g
Saturated Fat	3 g
Cholesterol	15 mg
Sodium	70 mg
Total Carbohydrates	42 g
Dietary Fiber	3 g
Sugars	25 g
Protein	2 g

These values may vary depending on the specific ingredients and preparation methods used. Adjustments can be made to suit dietary preferences or requirements, keeping in mind that altering ingredients may affect the overall nutritional profile.

Ingredients for the Perfect Cherry and Apple Crisp

To craft the perfect Cherry and Apple Crisp, you'll need a selection of fresh fruits paired with some pantry staples to create both the filling and the crisp topping. Here's what you'll need:

For the Fruit Filling:

- **2 cups of fresh cherries, pitted** - The key to that juicy, tangy flavor.
- **3 medium apples, peeled, cored, and sliced** - Choose sweet and firm varieties like Honeycrisp or Granny Smith.
- **1/2 cup granulated sugar** - To balance the tartness of the cherries and apples.
- **1 tablespoon cornstarch** - To thicken the fruit juices as they bake.
- **1 tablespoon lemon juice** - Adds a bright contrast and enhances the natural fruit flavors.
- **1 teaspoon vanilla extract** - For a hint of warmth and depth.

For the Crisp Topping:

- **1 cup rolled oats** - Provides the classic chewy and crisp texture.
- **3/4 cup all-purpose flour** - For a light and crumbly topping.
- **1/2 cup brown sugar** - Adds depth and a hint of caramel sweetness.



- **1/2 teaspoon ground cinnamon** – Complementary spice that enhances the fruit.
- **1/2 cup unsalted butter, melted** – Holds the topping together with a rich, buttery flavor.
- **1/4 teaspoon salt** – To enhance and balance the sweetness.

With these ingredients, you're set to create a Cherry and Apple Crisp that's not only easy to make but also a delight to savor.

How to Make Cherry and Apple Crisp with Oats for Extra Crunch

Preparation

- **Preheat the oven:** Start by preheating your oven to 350°F (175°C) to ensure a consistent baking temperature.
- **Prepare the baking dish:** Grease a 9×13-inch baking dish with butter or non-stick spray to prevent sticking.

Fruit Filling

- **Peel and slice apples:** Peel and chop the apples into thin slices. Aim for uniform pieces to ensure even cooking.
- **Pit and halve cherries:** If using fresh cherries, pit and halve them. If using frozen cherries, make sure they are thawed and drained.
- **Mix the fruits:** In a large bowl, combine apples and cherries. Add a tablespoon of lemon juice to prevent browning and enhance flavor.
- **Sweeten the mixture:** Sprinkle a combination of sugar, cinnamon, and nutmeg over the fruit. Toss until the fruits are well-coated.

Crisp Topping

- **Combine dry ingredients:** In a medium bowl, mix together rolled oats, flour, brown sugar, and a pinch of salt.
- **Incorporate butter:** Add cold, cubed butter to the dry mixture. Use a pastry cutter or your fingers to blend until the mixture resembles coarse crumbs.



Assembly and Baking

- **Layer the fruit:** Evenly spread the fruit mixture into the prepared baking dish, ensuring there are no gaps.
- **Add the topping:** Distribute the oat crumble evenly over the fruit layer, pressing gently to compact.
- **Bake the crisp:** Place the dish in the preheated oven and bake for 35-40 minutes, or until the topping is golden brown and the fruit is bubbling.

Serve and Enjoy

- **Cooling time:** Let the crisp cool for about 10 minutes before serving to allow the juices to set.
- **Serving suggestion:** Pair with a scoop of vanilla ice cream or dollop of whipped cream for an extra treat.

With these simple steps, you'll enjoy a Cherry and Apple Crisp with an irresistible oat crunch that will delight family and friends!

Step-by-Step Cherry and Apple Crisp Recipe with Frozen Cherries

Creating a Cherry and Apple Crisp with frozen cherries is convenient and just as delicious as using fresh ones. Here's a step-by-step guide to making this delightful dessert.

1. **Preheat your oven** to 350°F (175°C). This ensures your crisp bakes evenly from the start.
2. **Prepare the fruit filling** by peeling and slicing your apples into thin wedges. Combine them with frozen cherries in a large bowl. Add a tablespoon of lemon juice and a sprinkle of cinnamon to enhance the flavors.
3. **Make the topping** by mixing rolled oats, flour, brown sugar, and a pinch of salt in a separate bowl. Cut in cold butter until the mixture forms coarse crumbs.
4. **Assemble the crisp** by spreading the fruit filling in an even layer in a baking dish. Sprinkle the oat topping over the fruit, ensuring it's evenly distributed.
5. **Bake for 45-50 minutes** until the topping is golden brown and the fruit is bubbling. Allow the crisp to cool slightly before serving.

Using frozen cherries is not only convenient but also ensures you can enjoy this dessert



year-round. They hold up well during baking, releasing just enough juice to keep the filling moist without making it soggy.

Quick and Easy Cherry and Apple Crisp for Beginners

Creating a Cherry and Apple Crisp doesn't have to be complicated. With just a few steps, even beginners can whip up this delightful dessert. Follow the simplified guide below:

Ingredients You'll Need

- **3 apples** (Granny Smith or Honeycrisp)
- **2 cups of cherries** (fresh or frozen)
- **1 tablespoon of lemon juice**
- **1 teaspoon of cinnamon**
- **1 cup of rolled oats**
- **1/2 cup of all-purpose flour**
- **1/2 cup of brown sugar**
- **1/4 teaspoon of salt**
- **1/2 cup of cold butter** (cubed)

Simple Instructions

1. **Preheat the oven** to 350°F (175°C).
2. **Prep the fruits:** Peel and thinly slice the apples, then mix with cherries, lemon juice, and cinnamon in a large bowl.
3. **Make the topping:** In another bowl, combine oats, flour, brown sugar, and salt. Incorporate the cold butter using your fingers or a pastry cutter until the mixture forms coarse crumbs.
4. **Assemble:** Spread the fruit filling evenly in a baking dish. Sprinkle the oat mixture on top.
5. **Bake:** Place in the oven for 45-50 minutes until the topping is golden and the fruit is bubbling.

Serving Suggestions

- **Top with vanilla ice cream** or whipped cream for added indulgence.
- **Garnish with fresh mint leaves** for a pop of color and flavor.

This quick and easy method ensures a delicious Cherry and Apple Crisp, perfect for any



occasion, with minimal effort.

Tips for Making a Healthy Cherry and Apple Crisp

If you're looking to enjoy Cherry and Apple Crisp with a healthier twist, follow these tips to create a nutritious version without sacrificing flavor.

1. **Choose Naturally Sweet Fruits:** Opt for apples with a natural sweetness, such as Fuji or Gala, to reduce the need for added sugars. Similarly, ensure your cherries are ripe and sweet.
2. **Reduce Sugar in the Filling:** Consider limiting additional sugar in the fruit filling by relying on the natural sweetness of the fruits. If needed, a small amount of honey or maple syrup can act as a healthier alternative to refined sugar.
3. **Make a Whole Grain Topping:** Substitute some or all of the all-purpose flour with whole wheat or almond flour. This change increases the fiber content, making the crisp more satisfying and nutritious.
4. **Incorporate Healthier Fats:** Replace some or all of the butter with a healthier fat, such as coconut oil, to retain richness while reducing saturated fat content. Alternatively, use a mix of butter and oil for a balance of flavor and health benefits.
5. **Add Nuts and Seeds:** For added nutrients and crunch, include chopped nuts, like almonds or walnuts, and seeds, such as flaxseeds or chia seeds, in the topping. They provide healthy fats, protein, and additional fiber.

By making these simple substitutions and enhancements, you can enjoy a delicious Cherry and Apple Crisp that aligns with a more health-conscious lifestyle.

How to Serve and Enjoy Cherry and Apple Crisp

Serving Cherry and Apple Crisp is a delightful experience that maximizes the flavors and enjoyment of this comforting dessert. Here are some steps to serve it perfectly:

1. **Cool Slightly Before Serving:** After removing the crisp from the oven, allow it to cool for about 10-15 minutes. This resting time lets the juices settle and makes serving easier while preventing the risk of burns from piping hot fruit.
2. **Portion Generously:** Use a large spoon or a spatula to scoop out generous portions, ensuring you get both the crunchy topping and the warm, softened fruit. Place in individual bowls or dishes.
3. **Choose Your Toppings:** Decide on complementary toppings. Classic options include a



scoop of vanilla ice cream, which melts beautifully over the warm crisp, or a dollop of whipped cream for added lightness and richness. For a healthier choice, Greek yogurt or crème fraîche can offer a tangy balance to the sweetness.

4. **Garnish with Fresh Elements:** Add a touch of freshness by garnishing with thinly sliced fresh mint leaves or a sprinkle of grated lemon zest. This not only enhances the presentation but also adds a burst of contrasting flavors.
5. **Serve Warm or at Room Temperature:** While the crisp is delightful when warm, it can also be served at room temperature. If preferred, gently reheat portions in the oven before serving to recapture the crisp topping and warm fruit contrast.

By following these steps, you'll ensure that each serving of Cherry and Apple Crisp is as satisfying and enjoyable as possible, bringing out the best flavors and textures of this loved dessert.

Apple Cherry Crisp: Choosing the Best Apples and Cherries

Selecting the right apples and cherries is crucial for a perfect crisp, as it affects the flavor, texture, and sweetness of the dessert. Here are steps to help you choose the best fruit for your Apple Cherry Crisp.

1. **Select Firm Baking Apples:** Opt for firm apples that will retain their shape and offer a balance of sweetness and tartness. Varieties like Granny Smith, Honeycrisp, or Braeburn are excellent choices. These apples provide a crisp texture and a depth of flavor that pairs beautifully with cherries.
2. **Choose Sweet and Tart Cherries:** When selecting cherries, decide whether you'd like to stick with sweet or tart varieties. Sweet cherries such as Bing or Rainier offer a naturally sweet flavor, while tart cherries like Montmorency provide a tangy contrast. You can also combine both types for a balanced taste.
3. **Inspect the Fruit:** Examine both apples and cherries before purchasing. Apples should be free of bruises, with firm skin and no signs of wrinkling. Cherries should be plump, smooth, and with shiny skin, avoiding any soft spots or discoloration.
4. **Consider Seasonality:** While fresh fruit is ideal, remember that seasonal availability can affect choice. If fresh cherries or apples are out of season, consider using high-quality frozen or canned options. Frozen cherries retain much of their flavor and texture, making them a great alternative.

By following these steps, you'll ensure that the basic elements of your Apple Cherry



Crisp—apples and cherries—are top-notch, creating a dessert that’s delicious and rewarding.

Transform Your Recipe: Apple Cherry Crumble Cake

With a few simple adjustments, you can transform your classic Cherry and Apple Crisp recipe into a delectable Apple Cherry Crumble Cake. This variation offers a delightful twist that combines the best of a crisp and a cake. Here’s how to do it:

Ingredients:

- **Cake Base:**

- 1 cup all-purpose flour
- 1/2 cup sugar
- 1/2 cup unsalted butter, softened
- 1 egg
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- 1/4 teaspoon salt

- **Fruit Filling:**

- 2 cups peeled and sliced apples
- 2 cups cherries (fresh or frozen)
- 2 tablespoons sugar
- 1 tablespoon lemon juice
- 1 teaspoon cinnamon

- **Crumble Topping:**

- 1/2 cup rolled oats
- 1/4 cup flour
- 1/4 cup brown sugar
- 1/4 cup cold butter, cubed
- 1/2 teaspoon cinnamon

Instructions:

1. Prepare the Cake Base:

- Preheat your oven to 350°F (175°C).
- In a large bowl, cream together the butter and sugar until light and fluffy.
- Add the egg and vanilla extract, mixing well.



- Incorporate the flour, baking powder, and salt, mixing until just combined.
- Spread the batter evenly in a greased baking dish.

2. Prepare the Fruit Filling:

- In a separate bowl, combine apples, cherries, sugar, lemon juice, and cinnamon.
- Spread the fruit mixture over the cake batter evenly.

3. Make the Crumble Topping:

- In another bowl, mix oats, flour, brown sugar, and cinnamon.
- Add the cold butter cubes and mix until the topping resembles coarse crumbs.
- Sprinkle the crumble topping evenly over the fruit layer.

4. Bake:

- Bake the prepared cake in the preheated oven for 50-60 minutes, or until the top is golden brown and the fruit is bubbly.
- Allow the cake to cool slightly before serving.

This Apple Cherry Crumble Cake combines the comforting flavors of your favorite dessert with the structure of a cake, creating a unique treat that's perfect for any occasion.

Apple and Cherry Crumble Recipe from BBC Good Food

This classic take on apple and cherry crumble from BBC Good Food promises delicious results with minimal effort. Follow the steps below to create a delectable dessert that's perfect for any occasion.

Ingredients

- 2 large apples, peeled, cored, and sliced
- 200g cherries, pitted and halved
- 100g caster sugar
- 1 teaspoon cinnamon
- 150g plain flour
- 100g butter, chilled and diced
- 50g rolled oats
- 50g brown sugar



Method

1. Prepare Fruit Layer:

- Preheat the oven to 200°C (180°C fan) or Gas Mark 6.
- In a large bowl, mix the apple slices and cherries with caster sugar and cinnamon.
- Transfer the mixture to a baking dish, spreading it out evenly.

2. Make the Crumble Topping:

- In another bowl, combine the plain flour and diced butter.
- Rub the mixture together with your fingers until it resembles breadcrumbs.
- Stir in the rolled oats and brown sugar, ensuring everything is well mixed.

3. Assemble and Bake:

- Sprinkle the crumble mixture evenly over the fruit layer in the baking dish.
- Bake in the preheated oven for 30-35 minutes until the top is golden brown and the fruit juices are bubbling.

4. Serve:

- Allow the crumble to cool slightly before serving.
- Enjoy with a scoop of vanilla ice cream or custard for an extra indulgence.

This recipe from BBC Good Food captures the harmony of sweet and tart flavors, while the contrasting textures make it a comforting favorite.

What Makes Apple Crisp Different from Apple and Cherry Crisp?

Aspect	Apple Crisp	Apple and Cherry Crisp
Main Ingredients	Primarily apples	Combination of apples and cherries
Flavor Profile	Sweet with hints of cinnamon and nutmeg	Sweet and tart, balanced with cherry's acidity
Texture	Ranges from soft to slightly firm apple chunks	Juicy with added tartness from cherries
Color	Golden brown with apple hues	Mixture of red cherries and apple colors



Complexity	Simple and straightforward	Slightly more complex due to cherry blending
Presentation	Traditional and rustic	Vibrant and visually appealing

The table above highlights key differences between Apple Crisp and Apple and Cherry Crisp, showcasing how the addition of cherries can transform a classic recipe into a more nuanced and colorful dessert option.

Adding a Nutty Twist to Your Cherry and Apple Crisp with Oats

Incorporating oats into your Cherry and Apple Crisp brings an additional layer of crunch and nutty flavor, enriching the dessert both in taste and texture. Here's how you can add this wholesome ingredient to your recipe:

1. **Prepare the Fruit Base:** Begin with your usual mix of apples and cherries. Chop your apples while ensuring cherries are de-pitted, whether using fresh or frozen fruit. Place the fruits in a baking dish, and consider adding a sprinkle of cinnamon or nutmeg for a spiced flavor profile.
2. **Mix the Oat Topping:** Combine rolled oats with flour, brown sugar, and chopped nuts such as almonds or pecans for added crunch. You might also want to incorporate a pinch of salt to enhance the flavors.
3. **Add the Butter:** Cut cold, unsalted butter into small cubes and incorporate it into the oat mixture. Use your fingertips to rub the butter into the mix until it resembles coarse crumbs.
4. **Assemble the Crisp:** Evenly spread the oat and nut topping over your prepared fruits. Make sure the fruit is fully covered for a consistent bake and crisp topping.
5. **Bake to Perfection:** Preheat your oven to 350°F (175°C) and bake the assembled crisp for about 35-40 minutes. The topping should be golden brown, and the fruit should be bubbly yet not overly soft.
6. **Serve and Enjoy:** Allow the crisp to cool slightly before serving. For an extra indulgence, you can top it with a scoop of vanilla ice cream or Greek yogurt.

This oat and nut enhancement not only adds depth but also introduces a delightful texture contrast, making your Cherry and Apple Crisp a true showstopper at any gathering.



Delicious Variations: Apple Cherry Crisp with a Hint of Cinnamon

Adding a hint of cinnamon to your Apple Cherry Crisp is an easy way to bring warmth and depth to the dish. Here's how you can incorporate this aromatic spice into your recipe:

1. **Prepare the Fruit Mixture:** Start by peeling and slicing your choice of apples, such as Granny Smith or Honeycrisp. Add fresh or frozen pitted cherries to the apples. Toss the fruits together in a bowl with a sprinkle of lemon juice to retain their color and a couple of tablespoons of sugar for sweetness.
2. **Add the Cinnamon:** Sprinkle a generous amount of ground cinnamon over the fruit mixture. You can also add a pinch of nutmeg for an added layer of flavor. Mix well to ensure that the spices evenly coat the fruits.
3. **Make the Topping:** In a separate bowl, combine oats, flour, brown sugar, and a dash of cinnamon. Add cubes of cold butter and use your fingers to blend until the mixture becomes crumbly. This cinnamon-infused topping complements the fruit mixture beautifully.
4. **Assemble the Crisp:** Pour the spiced fruit mixture into a greased baking dish. Evenly spread the oat and cinnamon topping over the fruits to form a crumbly layer.
5. **Bake and Serve:** Preheat your oven to 350°F (175°C) and bake for about 35-40 minutes, or until the topping is golden brown and the fruit is bubbling. Serve warm, perhaps with a scoop of vanilla ice cream or whipped cream, to enjoy the full spectrum of flavors enhanced by the cinnamon addition.

By following these steps, you can create an Apple Cherry Crisp with a delightful hint of cinnamon that adds an inviting warmth, perfect for cooler days or festive gatherings.

Storing and Freezing Cherry and Apple Crisp for Later

To enjoy your Cherry and Apple Crisp at a later date, proper storage and freezing techniques are essential. Here are the steps to ensure your dessert stays fresh and delicious:

1. **Let it Cool:** Before storing, allow the crisp to cool completely at room temperature. This prevents condensation, which can lead to sogginess.
2. **Choose the Right Container:** For storage, use an airtight container to keep the crisp fresh. If using a baking dish, cover it tightly with plastic wrap or aluminum foil.



3. **Refrigerate for Short-Term Storage:** If you plan to eat the crisp within a few days, store it in the refrigerator. It will keep for up to 3-4 days.
4. **Freezing for Longer Storage:** For longer storage, the crisp can be frozen. Transfer the cooled crisp to a freezer-safe container or wrap it tightly in plastic wrap and foil. Label with the date to track freshness.
5. **Thaw and Reheat:** When ready to enjoy, thaw the frozen crisp in the refrigerator overnight. To reheat, place in the oven at 350°F (175°C) for about 20-30 minutes until warmed through and the topping is crisp again.

Following these simple steps will allow you to savor the delicious flavors of your Cherry and Apple Crisp at any time, ensuring it remains as enjoyable as the day it was made.

Conclusion

Incorporating cherries into the classic apple crisp offers an exciting twist that enriches both flavor and texture, making it a versatile dessert suitable for any occasion. Whether you prefer a crisp with a straightforward apple profile or one that delights with bursts of cherry tartness, both variations bring something special to the table.

Techniques such as adding a nutty topping or infusing spices like cinnamon further personalize the dish, creating an experience that can be as adventurous or as comforting as desired. With its adaptability for storage and freezing, Cherry and Apple Crisp becomes not only a delicious treat but also a convenient option for dessert planning. Embrace the creativity within your kitchen and enjoy this delightful concoction year-round, pleasing guests and family with its delightful blend of taste and tradition.

FAQs

1. Can I use other fruits in Cherry and Apple Crisp?

Absolutely! Cherry and Apple Crisp is a versatile dessert that welcomes a variety of fruits. Consider experimenting with berries, pears, or even peaches for different flavor profiles. Just ensure that the fruits complement each other for the best taste experience.

2. Is it necessary to peel the apples?

Peeling apples is a personal preference. Some enjoy the added texture and nutrients that apple skins provide, while others prefer a smoother filling. If you prefer the latter, peeling is



recommended, but both methods yield delicious results.

3. Can I make the crisp gluten-free?

Yes, you can easily adapt the recipe to be gluten-free by using gluten-free oats and substituting the flour with a gluten-free alternative such as almond or coconut flour. Always check the labels to ensure ingredients are certified gluten-free.

4. How do I prevent the topping from getting soggy?

To maintain a crisp topping, store leftovers in the refrigerator uncovered or loosely covered to avoid trapping moisture. When reheating, do so in an oven rather than a microwave to restore crispness.

5. What is the best way to serve Cherry and Apple Crisp?

Cherry and Apple Crisp is delicious on its own, but serving it warm with a scoop of vanilla ice cream or a dollop of whipped cream can elevate the dessert, adding creaminess that pairs perfectly with the fruity, crunchy crisp.