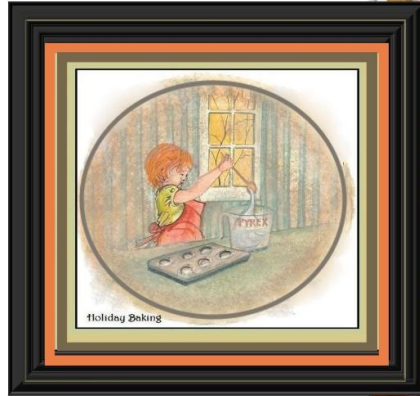


# Happy National Ginger Snap Day!



The Art Loft Gallery, Ltd



Click to visit this recipe and [Taste of the South](#) website

## Ingredients

1. 12 cups sliced Gala apples (about 6 apples)
2. 1½ cups granulated sugar, divided
3. 2 tablespoons fresh lemon juice
4. 1¼ cup gingersnap cookies
5. ⅓ cup old-fashioned oats
6. ¼ cup firmly packed brown sugar
7. 2 tablespoons all-purpose flour
8. ½ teaspoon kosher salt
9. 5 tablespoons unsalted butter, softened
10. ½ cup walnuts, chopped
11. ¼ cup cornstarch
12. 1½ teaspoons ground cinnamon
13. Vanilla ice cream, to serve

## Instructions

1. Preheat oven to 375°. Spray a 10-inch cast-iron skillet with cooking spray.
2. In a large bowl, stir together apples, 1 cup granulated sugar, and lemon juice. Set aside.
3. In the work bowl of a food processor, pulse cookies until finely ground. In a medium bowl, stir together ½ cup cookie crumbs, oats, brown sugar, flour, and salt. Stir in butter and walnuts until mixture is crumbly. Set aside.
4. Strain apple mixture; discard excess liquid. Stir in cornstarch, cinnamon, and remaining ½ cup granulated sugar. Pour into prepared pan, and top with cookie mixture.
5. Bake until fruit is hot and top is golden brown, about 50 minutes. Serve with ice cream, if desired.