



## Show-Stopping Apple Crisp

*The epitome of fall.*

**Prep Time:** 20 minutes

**Bake Time:** 1 hour

**Serves:** 8-10

**Equipment:**

- Apple corer/peeler/slicer
- Stand mixer or pastry blender (or fork)
- Large oval baking dish or disposable 9x13 aluminum pan
- Half sheet pan

**What you need:**

For the filling:

10-11 Macintosh or Granny Smith apples, peeled, cored, and sliced thin  
1 cup of granulated sugar (or to taste)  
2 tbsp pure maple syrup (or dark brown sugar)  
2 tsp ground cinnamon  
1 tsp fresh grated nutmeg  
Pinch of salt  
Pinch of allspice (optional)  
2 tbsp tapioca flour (or just regular all purpose flour)

For the topping:

2 sticks of butter, diced into cubes, very cold  
1 ½ cups all purpose flour  
¾ cups granulated sugar  
¾ cups brown sugar  
1 cup of oatmeal  
1 tsp salt  
1 cup finely chopped pecans

## **To Prepare:**

Preheat your oven to 350 degrees.

Before you start prepping your apples, dice the butter for the topping, place it into a bowl and stash it in the coldest part of your refrigerator.

When getting your apples ready, I usually get the pan I'm going to bake the crisp in and fill it up as I go. Once the pan is full I stop peeling/cutting. The apples will shrink considerably when you bake them, so don't be afraid to heap it over a bit. For a standard 9x13 dish it will take about 10 apples, but if you're using a bigger more traditional oval dish, it might take more. Just feel it out. Once your apples are ready, toss them together (either in the baking pan or a large bowl, whatever is easier/less messy) with the sugar, syrup, and spics. Sift the flour onto the apples and then toss again. Set aside while you prepare the topping.

Place all ingredients into the bowl of your stand mixer, turn it to its lowest speed and let it mix until it moistens a bit and the butter is down to pea-sized chunks, about 5 minutes. The mixture should stick together when you squeeze it with your fingers. Once it reaches this state, add the pecans, let them combine, then turn off the mixer and spread the topping evenly over the apples. Place the crisp onto the half sheet pan (in case it bubbles over), then put it in the oven and bake for at least 1 hour until the apples are bubbly and the topping is nicely browned. Allow crisp to cool for at least 30 minutes before serving – it will still be warm, but it will allow the filling to set a bit and will be cool enough to eat without scalding yourself. Be sure to serve it with vanilla ice cream! Yay fall!!

## **Tips/Tricks**

- I like my apple desserts sweet. If you like it more on the tart side, go with a little less sugar, though be weary if using granny smith.
- If you don't have a stand mixer, just use a pastry blender or a fork to mash the butter into the flour mixture. Either way it should stay clumped when you squeeze it in your hands.