



# Apple Crisp Recipe from Executive Pastry Chef Audrey Billups

## For the Apple Filling:

- 3 cups Apples, peeled and sliced (a mix of Granny Smith and Honeycrisp)
- 1/3 cup Brown Sugar
- 1.5 tablespoons All-Purpose Flour
- 3.5 tablespoons Butter, melted
- 1.1 fluid ounces (about 2.2 tablespoons) Apple Cider
- 0.6 fluid ounces (about 1.2 tablespoons) Lemon Juice
- 1 teaspoon Vanilla Extract
- 1 teaspoon Ground Cinnamon
- Pinch of Salt

## For the Crisp Topping:

- 1.75 cups Old-Fashioned Oats
- 1/2 cup Brown Sugar
- 1/2 cup All-Purpose Flour
- 1 teaspoon Baking Powder
- 1.25 teaspoons Ground Cinnamon
- 1.5 teaspoons Ground Nutmeg
- 1/4 teaspoon Salt
- 3/4 cup (1.5 sticks) Butter, cold, cubed

1. Preheat your oven to 375 degrees Fahrenheit (190 degrees Celsius). Grease a baking dish and set it aside.
2. In a large mixing bowl, combine the peeled, cored, and sliced apples with granulated sugar, cinnamon, and nutmeg. Toss the apples until they are well coated with the sugar and spices. Transfer this mixture to the greased baking dish, spreading it out evenly.
3. In another mixing bowl, prepare the crisp topping. Combine the all-purpose flour, brown sugar, oats, baking powder, nutmeg, and cinnamon. Mix them together.
4. Add the cold, diced butter to the dry mixture. Using a pastry cutter or your fingers, work the butter into the dry ingredients until the mixture resembles coarse crumbs.
5. Sprinkle the crisp topping evenly over the prepared apples in the baking dish.
6. Place the baking dish in the preheated oven and bake for approximately 1 hour, or until the apples are tender and the topping is golden brown and crisp.
7. Remove the apple crisp from the oven and let it cool slightly.
8. Serve the apple crisp warm with a scoop of vanilla ice cream and, if desired, some candied nuts for added crunch and flavor.

Enjoy your delicious homemade apple crisp!