

## THE. BEST. APPLE. CRISP.

### Ingredients:

½ c. brown sugar  
2 T. butter  
¼ c. heavy cream  
1 tsp. vanilla  
½ tsp. cinnamon  
Pinch of kosher salt  
  
6 baking apples  
  
2/3 c. flour  
½ c. brown sugar  
½ tsp. cinnamon  
½ c. butter  
2/3 c. oats



### Directions:

- 1) Preheat your oven to 375 degrees.
- 2) In a small but heavy-duty skillet, stir together ½ c. brown sugar, 2 T. butter, cream, vanilla, ½ tsp. cinnamon, and salt over medium-low heat. When the caramel bubbles, continue to heat and stir for about 8 minutes, until it thickens. Remove from heat.
- 3) Peel the apples and dice into ½" cubes. Toss the apples with the caramel sauce and pour into an 8x8 baking dish.
- 4) Stir together the flour, ½ c. brown sugar, and cinnamon and cut in the butter using a pastry cutter, until it looks like coarse crumbs. Stir in the oats.
- 5) Sprinkle the topping mixture over the apples. Bake for 45 minutes, until golden brown.

**Allegro wine pairing:** Funk

