



Apple Crisp with Maple Cream

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Serves 9

Ingredients:

4 – 5 large firm slightly tart apples peeled

(I like Fuji or Honey Crisp)

$\frac{3}{4}$ cup Light Brown Sugar firmly packed

$\frac{3}{4}$ cup Old Fashioned Oats (not Quick Cooking)

$\frac{3}{4}$ cup All-Purpose Flour

$\frac{1}{4}$ cup Sliced Almonds

3 Teaspoons Cinnamon

6 TBSP Butter – room temperature

6 TBSP Crisco shortening (not butter flavor)



For the Maple Cream:

8 oz. Heavy Whipping Cream

$\frac{1}{4}$ Cup Confectioner's Sugar

$\frac{1}{4}$ Cup Maple Syrup

Additional Sliced Almonds for garnish

Directions:

Preheat oven to 350° F. Lightly butter a 9 x 9 inch square baking dish. Slice apples and place in the baking dish (dish should be at least $\frac{3}{4}$ full). Combine light brown sugar, oatmeal, all purpose flour, cinnamon, butter and shortening until it becomes a crumble and all ingredients are equally distributed (I like to use a fork). Stir in the sliced almonds. Spread crumble evenly over the apples. Bake for 45 - 60 minutes. You may wish to place the baking dish on top of a foil lined baking sheet in case it bubbles over.

Meanwhile, to make the Maple Cream: Pour the whipping cream in a large mixing bowl. Chill the bowl with the cream as well as the beaters in the freezer for 5 minutes. Remove and beat the cream at high speed until soft peaks form; gradually add powdered sugar and maple syrup and beat until stiff peaks form. Refrigerate until serving.

Remove apple crisp from oven and cool about 15 minutes. While it's still warm, top each serving with maple cream and additional sliced almonds. Serve immediately.