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## The Dish

September 2009

Level: Master's

## RECIPE 2

### Apple-Walnut Crisp

A crisp (called crumble in Britain) is a homey dessert easy to pull together on a weeknight. Use a combination of juicy apple varieties—Braeburn, Fuji, Empire, Gravenstein, Jonagold, Pink Lady. You can cut the butter into the topping using a pastry blender or two knives, or simply rub the butter into the oat mixture with your fingers. Serve warm with a scoop of vanilla ice cream.

#### Filling:

- 2 pounds apples, peeled, cored and cut into 1/4-inch slices
- 1/3 cup granulated sugar
- 1 lemon, juiced
- 3 tablespoons all-purpose flour
- Nonstick cooking spray

#### Topping:

- 3/4 cup quick-cooking oats
- 3/4 cup packed brown sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 6 tablespoons cold butter, cut into pieces
- 1/3 cup chopped walnuts

1. Preheat oven to 375 °F.
2. To prepare filling, combine first 3 ingredients in a large bowl; toss to combine. Stir in 3 tablespoons flour. Pour apple mixture into 2-quart baking dish coated with cooking spray.
3. To prepare topping, combine oats, brown sugar, 1/4 cup flour and cinnamon in a medium bowl. Cut in butter until mixture is crumbly (about the size of peas). Stir in walnuts. Sprinkle oat mixture over apples. Bake at 375 °F for 35 minutes or until topping is bubbly and apples are tender. Yield: 6 servings.