

Apple Crisp

(Recipe source *The Gourmet Cookbook*)

Ingredients:

FOR THE TOPPING

2 1/3 cups all-purpose flour
3/4 cup dark brown sugar, packed
1/4 cup granulated sugar
3/8 teaspoon cinnamon (1 just kind of eyeballed it - probably more like 1-1 1/2 teaspoons)
3/8 teaspoon salt (again, probably used more like 1 teaspoon)
2 sticks unsalted butter, slightly softened and cut into tablespoons
1 1/2 cups pecans, toasted and chopped

FOR THE APPLES

1/2 cup granulated sugar
1/2 teaspoon cinnamon
5 pounds apples (recommended fuji or jonagold)
2 tablespoons fresh lemon juice
Zest of 1 navel orange

Directions:

Preheat oven to 375 degrees. Butter a 3 1/2 to 4 quart baking dish.

FOR THE TOPPING

Combine flour, sugars, cinnamon and salt in a food processor and blend until well combined. Add butter and pulse until mixture forms large clumps. Transfer to bowl and mix in pecans with your fingers. Alternatively, whisk together the flour, sugars, cinnamon and salt and work in butter and pecans with your fingers or a pastry blender.

FOR THE FILLING

Whisk together sugar and cinnamon. Peel, quarter and core apples and cut into 1/2-inch thick slices. Add apples, lemon juice and orange zest to sugar mixture and mix until well combined.

TO ASSEMBLE AND BAKE

Spread apples in prepared baking dish. Crumble topping evenly over apples. Bake until topping is golden brown, 45 to 60 minutes. Let cool a bit and serve warm (with ice cream!).

Yield: 8-10 servings

**Note: I easily cut this recipe in half and used a smaller baking dish.*