

APPLE CRISP

I never really appreciated apple crisp until I went to our wonderful friends, Lael and Mike's, wedding rehearsal dinner. They hosted a wonderful dinner, and they had an amazing apple/pear crisp for desert. It was served in a ramekin approximately 6 inches in diameter and 3 inches deep, and topped with a softball sized ball of vanilla ice cream. This dessert alone is enough to fill anyone that hadn't had dinner! I asked the gracious host of the Downtowner, in St. Paul, why the dessert was so big since no one could finish it because the meal was so wonderful. His answer was that the chef thought it was an easy and inexpensive dessert to make, and the presentation impressed patrons and made them feel spoiled. Besides, it's a comfort food, and it's really hard to go wrong with apples and ice cream for dessert!

This is not the same recipe from the Downtowner, but after serious and dedicated study, it's the best we've been able to do. If you want to approximate the dessert we had, use 2 cups apples and 1 cup pears, and keep everything else the same. Use small ramekins, or large, or a 9 by 9 pan. Just make sure you save room!

APPLES:

4 cups Apples, peeled, cored and sliced (or 2 cups apples/1 cup pears)

SAUCE:

½ cup Sugar

2 Tablespoons Cornstarch

2 Tablespoons Butter

1 cup Water

¾ teaspoon Cinnamon

1 ½ teaspoon Vanilla

TOPPING:

1 cup Flour

¾ cup Quick Oats Oatmeal

1 cup Brown Sugar

½ cup Butter, melted

In a medium saucepan, mix all sauce ingredients and bring to a boil. Lower the heat and simmer as you prepare the apples. Add the apples to the sauce, stir well, and turn off the heat and let the apple/sauce mix cool.

Mix the dry ingredients together, add the butter, and cut/stir until the mixture resembles crumbs.

Press half the mixture into a 9-by-9 inch pan.

Pour sauce and apples over crumbs. Sprinkle remaining crumbs over the top.

Bake at 350 degrees for 45 to 50 minutes.

Serves about 8 in the pan...but if you are using large ramekins...?

Allow the apple crisp to cool for at least half an hour before serving. You want to serve it warm, not hot, and top with a large scoop of Vanilla or Cinnamon ice cream.