



Artisan Apple Crisp

Ingredients

8 cups apples-peeled, cored, and sliced
½ cup corn starch
2 cups sugar
1 tablespoon cinnamon
1 teaspoon 5 spice powder
½ teaspoon grated nutmeg
1 pinch clove
½ teaspoon cardamom

Streusel:

2 cups flour
1 cup light brown sugar
1 cup dark brown flour
2 cups rolled oats (For crumble omit oats)
1 tablespoon cinnamon
Grated nutmeg to taste
8 ounces melted and cooled butter

Directions

- 1. Preheat oven to 350 degrees F. Combine apples with sugar, corn starch, and spices. Spread evenly in a 9X13 pan. For the streusel, combine dry ingredients. Pour in the butter and mix to an even consistency. Crumble and spread mixture evenly on to the apples.*
- 2. Bake at 350 degrees F for 25 minutes.*
- 3. Serve with vanilla ice cream and caramel drizzle.*