

Caramel Apple Crisp

Stephanie Collins

Topping:

1 ¼ cups all-purpose flour
10 Tbsp. sugar
¾ tsp. cinnamon
¼ tsp. salt
⅛ tsp. allspice
⅛ tsp. nutmeg
10 Tbsp. (1 ¼ sticks) chilled
unsalted butter, diced

Filling:

½ cup sugar
¼ cup (½ stick) unsalted
butter, divided
2 Tbsp. fresh lemon juice
½ tsp. salt
6 Pippin or Golden Delicious
apples, peeled, quarters,
and cored (about 2 ¾ lbs.)
Whipped cream

Topping: Whisk first 6 ingredients in medium bowl to blend. Add butter and rub with fingertips until small moist clumps form. Can be made one day ahead. Cover and chill.

Filling: Preheat oven to 375°. Stir sugar and butter in large skillet over medium heat until smooth sauce forms. Add lemon juice and cook, stirring, until caramel is deep brown, about 5 minutes. Mix in salt, then apples. Toss until apples are evenly coated, about 1 minute. Scrape apples and caramel into 13x9x2-inch baking dish; spread evenly. Sprinkle topping over top. Bake crisp until apples are tender, sauce is bubbling thickly, and topping is golden, about 50 minutes. Let crisp cool 15 minutes. Serve with whipping cream or ice cream.