



## Apple Crisp

Recipe by Stephen Pavy

Serves: 4 - 6

Serve with [Joseph Phelps Vineyards Eisrébe](#)

May be served with an ice cream of your choice, or, for an old New England tradition, a thin slice of aged cheddar cheese can be placed over each individual portion heated until just melted.

### Topping

6 Tbsp. unbleached, all-purpose flour  
¼ cup packed turbinado sugar (or light brown sugar if turbinado is not available)  
¼ tsp. ground cinnamon  
¼ tsp. ground nutmeg  
1/8 - 1/4 tsp. salt (depending on whether almonds are salted)  
5 Tbsp. cold, unsalted butter, cut into ½ inch pieces  
¾ cup coarsely chopped almonds

### Filling

2 ½ lbs. apples (6-7 medium; pick an apple that will hold up and not become completely mushy when cooked)  
½ tsp. grated lemon zest  
1 ½ Tbsp. fresh lemon juice  
¼ cup turbinado (or can use granulated sugar here if turbinado is not available)

### To Prepare Topping

Place flour, sugar, spices, and salt in food processor and process briefly to combine. Add butter and pulse 10 times at 4 seconds a pulse. Add nuts and process again in 4 or 5 one-second pulses. Refrigerate the topping while preparing the filling. Preheat oven to 375 degrees.

### To Prepare Filling

Peel, quarter, and core apples. Cut peeled apples into 1 inch chunks. Toss apples with zest, lemon juice, and sugar. Scrape fruit into 8 inch square baking pan (or 9" deep-dish pie pan). Distribute topping evenly over the fruit. Bake for 40 minutes. After 40 minutes, increase oven temperature to 400 and continue baking until topping turns deep golden brown (about 5 minutes more). Serve warm (the crisp can be made ahead by a few hours and kept at room temperature, then re-heated in a warm oven before serving).

*To double the recipe to serve 8 -12, place ingredients in a 13" x 9" baking dish and bake for 55 minutes at 375 without an increase in temperature at the end.*