Spiced Apple Crisp

10 each dessert crisps

Ingredients:

- 5 lbs Giles Spiced Apples (72299.15870)
- 1 Lemon, zested and juiced

Streusel Topping (yields approximately 6 cups)

- 1 ½ cups AP flour
- 1 ½ cups Brown sugar
- 1 ½ cups Rolled oats (not quick cook)
- 1 tsp Sea salt
- 2 Tbsp Cinnamon, ground
- 10 oz Butter, unsalted, cold

Directions:

1. Preheat oven to 375°F.
2. Grate the butter on a box grater and place into the freezer on parchment until ready to make the Streusel Topping.
3. In a medium bowl, mix the Giles Spiced Apples with lemon juice and zest, and set aside.
4. For Streusel Topping, whisk together the flour, brown sugar, rolled oats, sea salt, and cinnamon in another medium bowl.
5. Add the grated frozen butter, and crumble together with the dry ingredients to make the topping. Butter should be no larger than pea-sized.
6. Spray 10 each 8 oz soup bowls with pan spray.
7. Fill each with 1 cup of apple filling, and top with ½ cup of the streusel topping.
8. Bake for 20-25 minutes until golden brown and streusel has crisped slightly.
9. Serve warm with vanilla bean ice cream.

© Reser's Foodservice. All Rights Reserved.