

# Caramel Apple Crisp

(All About Apples)



## Ingredients

### Topping:

1 1/3 cup oats

2/3 cup all-purpose flour

1/3 cup brown sugar

1/3 cup sugar

2/3 cup toasted almonds

A Pinch of Salt

12 Tablespoons of butter (1 1/2 sticks), melted

### Filling:

6 green apples (peeled and sliced)

2 cups sugar

1/4 cup corn syrup

1/4 cup water

1/2 cup heavy cream

2 Tablespoons cornstarch mixed with 2 Tablespoons

cold water

## Instructions

To make the topping, combine the oats, flour, sugars, nuts, and salt.

Stir until blended. Pour the melted butter over and mix with a fork.

Chill in the refrigerator until ready to use.

To make the filling, whisk together the sugar, corn syrup, and 1/4 cup water. Cook over medium heat without whisking until you have achieved an

amber color syrup. Remove from the heat and whisk in the cream very

carefully. Return to the heat and add the apples. Cook until the apples have

softened slightly. Add the cornstarch mixture and cook until the mixture is

thick. Pour into a square baking dish, and crumble the topping over the fruit

filling. Bake @ 400 degrees for 25 to 30 minutes, or until golden and

bubbly. **Serve warm with a scoop of ice cream on top.**