

Cranberry Apple Crisp with Vanilla Bean Ice Cream

Serves 6 - 8

Tart cranberries combine deliciously with sweet apples in this easy-to-prepare crisp! Warm and cozy spices embrace these seasonal fruits to create a dessert that feels like the ultimate fall gift. Top it off with vanilla bean ice cream and let your tastebuds do a little dance!

Crisp Ingredients:

1/2 cup white sugar
1 tablespoon cornstarch
1/8 teaspoon Kosher salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon freshly grated ginger
3 cups cored, peeled, and sliced apples
(Fuji, Gala, Granny Smith)
1 cup fresh or frozen cranberries
Butter for greasing baking dish

Crumble Topping Ingredients:

1/4 cup butter (1/2 stick), melted
1/4 cup brown sugar, packed
3/4 cup all-purpose flour
1/2 cup rolled oats (old-fashioned)
1/4 cup pecans, coarsely chopped
1/2 teaspoon cinnamon
1/4 teaspoon Kosher salt

Serve with:

Vanilla bean ice cream

Directions

1. Preheat the oven to 375°F. Butter the interior of a large (9" x 13") glass or ceramic baking dish.
2. In a small bowl, whisk together the sugar, cornstarch, salt, cinnamon, and nutmeg so that the cornstarch is evenly distributed and without any lumps. In a large mixing bowl, toss the grated ginger, chopped apples, and cranberries with the sugar-cornstarch mixture. Place in the buttered baking dish.
3. In a microwave safe measuring cup using 30 second intervals, melt the butter. In a separate bowl, mix together the brown sugar, flour, oats, pecans, cinnamon and salt. Drizzle the melted butter over the mixture. With your fingertips, work the crumb topping until the butter is evenly distributed and forms clumps when pressed together.
4. Sprinkle the crumb topping on top of the cranberry-apple filling. Bake in the preheated 375°F oven for 35-40 minutes. Check on the crisp's progress after about 30 minutes. If the top is browning, but the center has not reached an internal temperature of 165°F, loosely tent a piece of aluminum foil over the top, and continue baking for another 15-20 minutes. (Baking times may vary depending on the baking dish, and the depth of the fruit and crumb topping; adjust timing accordingly.)
5. Serve the cranberry-apple crisp while still warm. Top with a scoop of vanilla bean ice cream for the ultimate fall dessert experience!