

Bourbon Rosemary Apple Crisp



Serves: 4



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

1/2 cup butter
3/4 cup heaping flour
1/2 cup brown sugar
1 teaspoon ground cinnamon
1 pinch nutmeg
1/2 cup rolled oats
1 teaspoon finely chopped fresh rosemary
1 tablespoon orange zest
3 tablespoons bourbon
5 baking apples, thinly sliced

PREPARATION

1. Crumble: Cut butter into flour – I like to use my hands and pinch the butter into the flour. It's 100% OK to have pea sized chunks throughout. Add in sugar, spices, and oats. Sprinkle in rosemary and orange zest. Chill in fridge for 30 minutes.
2. Apples: Toss apple slices with bourbon. Cook in a large skillet for about 10 minutes on low heat. We want to soften the apples a bit as well as let the bourbon reduce. I can't say I did not sneak a couple bourbon-coated apple slices.
3. Preheat oven to 400F.
4. In an oval dish or individual ramekins or an 8x8 square pan (anything really), layer apples. Sprinkle on crumble – do not press. Bake for 30 minutes, until bubbly.
5. Serve warm or with a dollop of whipped cream