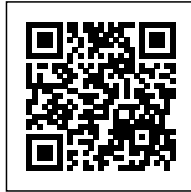




APPLE CRISP





We are in prime apple season. Love this time of year. This recipe is a little different. Instead of the usual oatmeal in the topping it is nut based. Adds a totally different taste and texture.

CRISP TOPPING

1 cup flour
1/2 cup ground almonds
1 cup brown sugar
Pinch of salt
2/3 cup chopped pecans
1 stick butter, cold and cut into cubes

APPLE FILLING

1 stick butter
4 large or 6 medium apples, peeled, cored and sliced 1/4 inch > 1/4 cup brown sugar
1 teaspoon cinnamon
1/4 cup GHOSTWOOD
1 teaspoon vanilla

- Preheat oven to 350 degrees.
- Grease a 2 1/2 quart baking dish.
- Prepare the topping by combining the flour, ground almonds, brown sugar, salt, and pecans in a bowl. Using a pastry cutter, blend the cold butter cubes into the flour mixture until crumbly and the butter is in small pieces.
- To prepare the filling, place the butter in a saucepan over medium heat. Let the butter melt. It will start to foam and crackle. Turn the heat to low and whisk until it is light golden brown.
- Remove from heat and pour over apples.
- Add the brown sugar, cinnamon, vanilla and GHOSTWOOD. Toss to combine. Add a heaping 1/2 cup of the topping mixture and stir into the apples. > Spoon the apples into your baking dish. Sprinkle the crumb topping over the apples.
- Place baking dish on a baking sheet to catch any bubbling apple juices and bake for 45 to 55 minutes, or until topping is golden brown and the apples are bubbling.
- Cool for at least 10 minutes. Serve at room temperature.