

Apple Crisp with Bitters



Prep time: 25 minutes

Oven time: 35-40 minutes

ANGOSTURA® aromatic bitters adds richness and depth to the crispy topping of this traditional sweet-tart autumn dessert.

INGREDIENTS

Oatmeal Topping

6 Tbsp. butter, melted

1 Tbsp. ANGOSTURA® aromatic bitters

3/4 cup flour

3/4 cup rolled oats

1/2 cup packed dark brown sugar

Apples

5 baking apples,* unpeeled

Ground cinnamon

1 Tbsp. brown sugar

Makes one 9-inch apple crisp (8 servings)

METHOD

For topping, stir together butter and ANGOSTURA® aromatic bitters . In a medium bowl stir flour, oats and brown sugar. Drizzle butter over flour mixture as evenly as possible and stir well. Refrigerate 30-60 minutes. When ready to assemble crisp, remove topping from refrigerator and crumble with your fingers.

Preheat oven to 350°F. Core apples; quarter and slice about 1/4" thick. You should have 5 cups apples, about 1-1/3 lb. total. In a 9-inch deep dish pie plate or square baking dish, toss together apples and a generous sprinkle of cinnamon. Sprinkle with 1 tablespoon. brown sugar and toss again. Scatter topping over apples. Bake 35 minutes. Let cool 1 hour, then spoon onto plates or bowls. Top with a scoop of vanilla ice cream, if desired.

Recipe by Rita Held

Rita Held Kitchen Notes:

* Baking apples: granny smith, honey crisp, pink lady

Nutrition per serving (8) without ice cream: 281.7 calories, 10.1 g fat (5.9 g sat fat), 22.9 mg cholesterol, 4.1 g protein, 45.1 g carbohydrate, 81.7 mg sodium, 3.7 g fiber