

# *Indulgence*

with  
chris sprague

## **Apple Crisp with Maple Syrup**

### Topping:

1¼ cups all-purpose flour  
1 cup light-brown sugar  
½ cup granulated sugar  
½ teaspoon cinnamon  
12 tablespoons (1½ sticks) unsalted butter, cold

### Filling:

4 pounds Granny Smith apples, thinly sliced  
1 tablespoon lemon juice  
2 tablespoons all-purpose flour  
2/3 cup maple syrup  
¾ teaspoon cinnamon

To make the topping, with an electric mixer on low speed, blend the flour, the sugars and cinnamon. Cut the butter into 12 pieces, and add it while mixing. Stop the mixer once the mixture starts to clump.

Preheat oven to 350 degrees. Toss the apple slices, lemon juice, flour, maple syrup and cinnamon in a bowl. Transfer the mixture to a shallow 2 ½-quart non-aluminum baking dish. Sprinkle the topping evenly over the apples. Bake until the topping is lightly browned and the apples are tender, approximately 40 minutes.

### Variations:

Add 1 cup sliced almonds to finished topping mixture, tossing lightly with your hands to blend.  
Add 2 cups cranberries to apple mixture.  
Add 1½ cups dried cherries to apple mixture.

Serves 8-10