



Apple Crisp with Pecan Topping

In the 1980's, the Gingerbread House at the California State Fair sold huge portions of delicious apple crisp made from tart apples, served with vanilla bean ice cream and topped with caramel sauce.

Serves 12

Preheat oven to 350°F

9x13-inch baking pan, buttered

Apple Filling

3-1/2 lbs	granny smith apples, peeled, cored and evenly sliced
2/3 cup	granulated sugar
2 tsp	fresh-squeezed lemon juice
2 tsp	ground cinnamon
1 tsp	ground nutmeg
1 tsp	pure vanilla extract

Toss apples, sugar, lemon juice, cinnamon, nutmeg and vanilla together. Place into prepared baking pan. Set aside.

Pecan Topping

1/2 cup	unsalted butter, cold
1-1/2 cups	brown sugar, packed
1 tsp	sea salt
1 tsp	ground cinnamon
1 cup	all-purpose flour
1/3 cup	pecans, chopped

1. In mixing bowl fitted with paddle attachment, blend butter, brown sugar, salt and cinnamon until crumbly. Add flour and pecans, blend until well mixed.
2. Cover the prepared apples with mixture. Bake in preheated oven for 1 hour, or until the top of the crisp has reached a light brown in color and the apples start bubbling.
3. Serve hot, with ice cream and caramel sauce.