

Tina's Apple Crisp

Ingredients

1/4 cup granulated sugar
2 tbsp honey
1/2 tsp ground cinnamon
1/4 tsp ground nutmeg
3 tbsp brandy, Calvados or Grand Marnier
5 large granny smith apples, peeled, cored and sliced
2 cups blueberries
3 tbsp all-purpose flour

topping

3 tbsp butter, softened
1/4 cup whole wheat flour
1/2 packed brown sugar
1/2 cup rolled oats
1 tsp ground cinnamon



Directions

1. In a large bowl, combine the sugar, honey, cinnamon. Nutmeg and brandy and then add the sliced apples and the blueberries. Toss to coat the fruit with the spices and set aside to marinate for 1 hour until the fruit releases its juices
2. Preheat the oven to 350F
3. Butter a shallow baking dish
4. Stir the flour into the fruit and spice mixture and then pour the mixture into the prepared baking dish
5. To make the topping: in another bowl, combine the butter, flour, and brown sugar mixing to form coarse crumbs. Stir in the rolled oats and add the cinnamon
6. Spread the oat mixture evenly over the fruit in the baking dish. Set the baking dish on a baking sheet (this will save your oven if any juice runs over) and bake for about 45-55 minutes until bubbling and golden brown. Serve the crisp warm with vanilla ice cream or lemon yogurt