

Apple Crisp-Stuffed Apples



FROM THE KITCHEN OF

DEBBIE MACOMBER

Apple crisp inside an apple bowl? How fun is that! These Apple Crisp-Stuffed Apples are delicious and a fun twist on the typical go-to dessert.

Serves 4

Ingredients

4 large Granny Smith apples
2 tablespoons sugar
1 teaspoon cornstarch
1 teaspoon lemon juice
¾ teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/8 teaspoon kosher salt

¼ cup flour
¼ cup rolled oats
¼ cup brown sugar
¼ teaspoon kosher salt
3 tablespoons unsalted butter,
cubed

Vanilla ice cream, for serving
Caramel sauce, for serving

Directions

Preheat oven to 375°F.

Slice off the tops of the apples, then use a paring knife to cut around the core, but not all the way through the bottom of the apple. Use a spoon to scoop the inside of the apple out and transfer to a bowl, discarding the core. Continue to use the spoon to scoop and scrape until you have made bowls out of the apples. Place apple bowls in an 8x8-inch baking dish.

To the bowl of apple pieces, add the sugar, cornstarch, lemon juice, cinnamon, nutmeg and salt; stir to combine. Divide into the apple bowls, pressing gently to pack it in.

In another bowl, stir together the flour, oats, sugar and salt. Use a pastry blender to cut in the butter, until only small pieces of butter remain. Sprinkle on the tops of the apples.

Bake for 35 to 40 minutes, until apples are tender and bubbling and the streusel is golden brown. Let cool for 5 minutes, then top with ice cream and caramel sauce.