

DESSERT

Apple Whiskey Crisp with Whiskey Caramel Sauce

8 January 2025

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
100 min	40 min	60 min	8	\$2.24	1,059 kcal



Indulge in the warm, comforting flavors of our Apple Whiskey Crisp with Whiskey Caramel Sauce, a dessert that perfectly marries the sweetness of apples with the rich depth of whiskey. This delightful treat is not just a feast for the taste buds; it's an experience that brings the essence of fall rig...

Ingredients

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| ☐ ¾ cup packed brown sugar | ☐ 1 cup butter, cut into pieces |
| ☐ 1½ cups Gold all-purpose flour | ☐ 2 teaspoons chopped fresh thyme leaves |
| ☐ ½ cup granulated sugar | ☐ ¾ cup granulated sugar |
| ☐ 1½ cups granulated sugar | ☐ 2 teaspoons ground cinnamon |
| ☐ 1 teaspoon freshly grated or ground nutmeg | ☐ 2 tablespoons honey-flavored whiskey |

- ☐ 3 tablespoons honey-flavored whiskey
- ☐ 1 cup quick-cooking or old-fashioned oats
- ☐ 2 tablespoons orange juice
- ☐ 8 Golden Delicious apples, peeled, cut into 1/2-inch cubes
- ☐ 8 servings Fresh thyme sprigs
- ☐ 8 servings Vanilla ice cream
- ☐ 1 1/4 cups whipping cream

- ☐ 1 teaspoon grated lemon peel
- ☐ 1 tablespoon orange juice
- ☐ 1 teaspoon grated orange peel
- ☐ 1/2 teaspoon salt
- ☐ 1/2 teaspoon vanilla
- ☐ 1/3 cup water

EQUIPMENT Food processor, Bowl, Sauce pan, Oven, Whisk, Baking pan, Glass baking pan

Method

- 1 Heat oven to 350F. Lightly spray 13x9-inch (3-quart) glass baking dish with cooking spray.
- 2 In food processor, place flour, oats, 3/4 cup granulated sugar, the brown sugar and salt. Cover; process until combined.
- 3 Add butter. Cover; process with on-and-off pulses until mixture is consistency of coarse crumbs. Set aside.
- 4 In large bowl, mix all filling ingredients.
- 5 Pour into baking dish. Crumble topping over apple mixture.
- 6 Bake 1 hour.
- 7 Meanwhile, in 1-quart saucepan, heat 1 1/2 cups granulated sugar and the water over medium-high heat until bubbles form and mixture is simmering. DO NOT STIR. Occasionally lift saucepan from heat and gently swirl mixture while sugar is heating. In about 10 minutes, sugar will start to caramelize. Simmer until mixture is a rich, dark amber color. Reduce heat to low. Stir in whipping cream with whisk until mixture is blended and smooth.
- 8 Remove saucepan from heat; pour sauce into heatproof jar or bowl. Stir in vanilla, 3 tablespoons whiskey and 2 tablespoons orange juice. Refrigerate until serving time (sauce will thicken as it cools).
- 9 Serve apple crisp warm with ice cream; drizzle with caramel sauce.
- 10 Garnish with thyme sprigs.

Nutrition per serving

1,059

KCAL

8 g

PROTEIN

45 g

FAT

157 g

CARBS

Saturated Fat	27.9 g · 174% of daily needs
Fibre	7.1 g · 28% of daily needs
Sugar	123 g · 137% of daily needs
Sodium	401 mg · 17% of daily needs
Cholesterol	132 mg · 44% of daily needs
Vitamin C	15.3 mg · 19% of daily needs

Adapted from Betty Crocker. Find this recipe, ratings and more ideas at whatsheate.com/apple-whiskey-crisp-with-whiskey-caramel-sauce-21195