



## Recipe of the Month - March 2016



### Irish Apple Crisp

Submitted by Marie Lievers

5 or 6 large apples	1 tbsp freshly squeezed Lemon juice
2 to 4 tbsp Irish Whiskey or Orange Liqueur	2/3 cup Flour
1/4 cup Cornstarch (optional)	2/3 cup Quick-cooking Oatmeal
1/4 tsp Cardamom (optional)	
3/4 cup Brown Sugar, plus 2 tbsp for sprinkling over the apples	
1 tsp. Cinnamon, plus extra for sprinkling over the apples	
1/3 heaping cup, plus 2 tablespoons Margarine or Butter	

Makes 6 servings.

Preheat oven to 350 F.

Prepare the apples by paring, coring, and slicing. Add the lemon juice and a sprinkle of cinnamon and mix.

Pre-prepare the apple slices by sautéing them with 2 tbsp margarine or butter, a sprinkling of cinnamon, 2 tbsp of brown sugar and 2 to 4 tbsp of Irish Whiskey or Orange Liqueur, just for about 3 to 5 minutes, and then place them in the bottom of a baking dish.

Combine flour, cinnamon, cardamom if using, cornstarch if using, brown sugar and oatmeal in another bowl, then cut in margarine until the texture is that of coarse crumbs. The cornstarch added to the flour will make a much crispier topping!

Sprinkle the mixture over the fruit.

Bake until the topping is brown and crisp – about 40 minutes.

#### **Tips:**

Add to the flour mixture 1/2 cup of finely chopped nuts.

Use as much or as little or other combination of the spices or whiskey or liqueur that you like.

Use any other fruit or combination of fruit that you like. To the apples, I have added pears, nectarines, peaches and blueberries with success.

This can be served with ice cream topped with Irish Cream, on the side.