

Apple Crisp Bowls



INGREDIENTS

- 4 apples, cut in half, core removed
- 7 Tbsp butter
- 1/2 Tbsp sugar
- 1 1/4 tsp cinnamon
- 3/4 cup oats
- 3/4 cup all purpose flour
- 1/3 cup light brown sugar
- 1/4 tsp ground allspice
- 1/2 tsp salt

DIRECTIONS

1. Preheat oven to 400°F.
2. Melt 1 Tbsp of butter and mix with granulated sugar and 1/4 tsp cinnamon.
3. Melt 6 Tbsp of butter in a small saucepan. Cook on medium heat for 5 minutes or until light brown..
4. To a large bowl add browned butter, oats, flour, brown sugar, 1 tsp cinnamon, allspice, and salt. Stir until crumbly.
5. Fill each apple bowl with crumb mixture.
6. Bake for 20-30 minutes, or until apples are tender and filling is brown and crisp.
7. Top with whipped cream or ice cream.

Whipped Cream



INGREDIENTS

- 1 cup (8 ounces) heavy cream
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla extract

DIRECTIONS

1. Place all ingredients into a large bowl.
2. With a whisk, whip the cream until soft peaks form.