

Individual Apple–Walnut Crisps with Tequila

Served with Vanilla Ice Cream

serves 6

For the apples

8 medium Gala, Fuji or other firm–fleshed apples – peeled, cored and cut in 1/2" pieces
2 tablespoons lemon juice
1/4 teaspoon ground cinnamon
zest of 1 orange – finely grated (use a microplane grater)
1/4 cup turbinado sugar

For the topping

1 cup unbleached white flour
1/2 cup turbinado sugar
1/2 teaspoon ground cinnamon
pinch sea salt
4 oz (1 stick) unsalted butter – cold, cut in 1" chunks
1/2 cup walnut pieces

6 tablespoons tequila
vanilla ice cream

6–1 cup capacity ramequins – lightly buttered

Preheat the oven to 350°F.

Step 1: Place the apple slices in a large bowl and sprinkle with the lemon juice, cinnamon, orange zest and sugar. Toss well and set aside.

Step 2: In the bowl of a food processor, combine the flour, sugar, cinnamon and salt. Process at high speed for 15 seconds until well blended. Add the chunks of butter and process until crumbly. Add the walnuts and pulse a few more times until large and moist crumbs form. Do not over-process or the crumbs will form a dough.

Step 3: Place the apples slices into the prepared molds. Sprinkle with the crisp topping. Bake for 50 to 55 minute, until topping is golden brown and apples are bubbly. Remove from the oven and let cool until warm.

Step 4: Place each ramequins on a dessert plate. Top with a small scoop of vanilla ice cream. Drizzle with 1 tablespoon tequila and serve immediately.

Cook's note: *The crisps can be baked up to 12 hours ahead. To re-heat, preheat oven to 375°F and bake for 6 to 8 minutes until warm and serve as above. The crisps are best consumed the day they're made.*

To make a large crisp, bake in a medium size baking dish instead of individual ramequins. Follow the same directions but bake for 55 to 60 minutes.