

## CARAMEL APPLE CRISP

**Prep Time: 30 minutes**

**Cook Time: 45 minutes**

**Serves: 6 to 8**

**Pellet Recommendations: Apple or Cherry**

### **Ingredients:**

#### *Filling:*

1/2 cup sugar

1 1/2 tablespoon water

2 tablespoons red wine (or apple juice)

1/4 cup heavy cream

1/2 vanilla bean, split and scraped or 1 teaspoon of vanilla

A pinch of Smoked Sea Salt (or coarse sea salt)

1 lemon, juiced

4 apples (Jazz, Pink Lady and Granny Smith suggested)

1-2 tablespoons flour

1 teaspoon cinnamon

#### *Topping:*

1/2 cup oats

1/2 cup brown sugar

1/4 cup flour

1/4 teaspoon nutmeg

1/2 teaspoon cinnamon

1/4 cup cold butter

A pinch of Smoked Sea Salt (or coarse sea salt)

### **FILLING:**

Fill a large bowl with cold water and squeeze in the juice from the lemon. Peel and slice the apples in thin slices and put into the bowl of lemon water.

To make the caramel sauce, place the sugar and water in a small pot and cook, stirring constantly on medium-low heat until the sugar has melted and caramelized. This will take about 10 minutes.

Remove the pot from the burner and slowly add in the wine and the cream. Be careful because it may bubble up. Return the pot to the stove and add in the vanilla bean and the Smoked Sea Salt and heat it slowly. Cook until it has reduced by half. Remove the caramel from the heat. As it cools it will thicken.

Drain the apples and toss them in the flour and cinnamon.

Start your Traeger on Smoke with the lid open for 4-5 minutes or until it is emitting white smoke. Close the lid and preheat the Traeger to 350 degrees F for 10-15 minutes.

**TOPPING:**

While your Traeger preheats mix the oats, brown sugar, flour, nutmeg, cinnamon and Smoked Sea Salt in a bowl. Cut the butter into small pieces. Put the butter pieces in the bowl with the flour mixture and cut them in with a pastry cutter or fork.

Put the apples into an 8-inch casserole dish. Pour the caramel sauce evenly over the apples. Top with the crisp topping.

Bake in the Traeger for about 45 minutes or until it is crispy and bubbling around the edges. Rotate the pan halfway through the cooking time for even cooking.

After you pull the crisp out, let it sit for about 20-30 minutes to allow the fruit pectin to set and for the crisp to come together.

Serve warm with ice cream and enjoy!