



Cherry Appletini Crisp

Recipe By CHEF CARLA FIGÁRO

SERVES: 8-10

APPLE CREAM INGREDIENTS:

- ☐ 1 pint heavy whipping cream (chilled)
- ☐ 1 tsp vanilla extract
- ☐ 2 oz. apple whiskey

- ☐ 3 tbsp. powdered sugar
- ☐ ¼ tsp. cream of tartar
- ☐ 1 pinch salt

DIRECTIONS:

- ☐ 1. Pour cream into a bowl.
- ☐ 2. Whip on medium until soft peaks.
- ☐ 3. Add sugar, cream of tartar and salt. Whip on med-high, gradually adding vanilla and apple whiskey until medium to firm peaks form.
- ☐ 4. Set in fridge to chill.

TOPPING INGREDIENTS:

- ☐ ½ cup rolled oats, coarsely crushed
- ☐ ½ almond or coconut flour
- ☐ 1 cup roasted almonds, coarsely chopped
- ☐ ½ cup brown sugar

- ☐ ½ cup cold butter
- ☐ ½ tsp. ground cardamom
- ☐ ¼ tsp. salt

DIRECTIONS:

- ☐ 1. Preheat oven to 350°F.
- ☐ 2. Place all ingredients in a bowl and press between fingers until well incorporated pebbles form. Set aside.

FILLING INGREDIENTS:

- ☐ 2 honeycrisp or pink lady apples, diced
- ☐ 2 granny smith apples, diced
- ☐ ¾ cup dried tart cherries
- ☐ ½ cup sugar

- ☐ 1 lemon, juiced and zested
- ☐ 1 tbsp. cornstarch
- ☐ ⅛ tsp. salt
- ☐ ½ tsp. cinnamon

DIRECTIONS:

- ☐ 1. Place all ingredients in a bowl and stir well to combine.
- ☐ 2. Grease or spray a deep medium-sized oven-proof dish .
- ☐ 3. Pour the filling in, then spread the nut crumble evenly over the top.
- ☐ 4. Place on a sheet pan.
- ☐ 5. Bake on the middle rack for 20-30 minutes, or until the filling is bubbly and the topping is brown.
- ☐ 6. Let cool slightly, scoop into a martini glass, and top with cream.

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