



Apple Crisp

Serves 6

Apple pie has certainly been around the campfire awhile. In fact, our twist on an American tradition really and truly can be made in a Dutch oven while you're hunting for wild game, or maybe just some peace and quiet. This long-time favorite is so popular at the Fort Worth restaurant we have to peel two cases of Granny Smiths every day! And if you're going for broke, add a scoop of your favorite vanilla ice cream.

4 Large Granny Smith apples, peeled and cored
1/2 cup heavy cream
1/2 cup sugar
2 TBS cup all-purpose flour
2 tsp ground cinnamon
1 tsp lemon juice
¼ tsp kosher salt
1 1/2 cups Crisp Topping

Preheat the oven to 350 degrees F. Slice the apples into thin wedges. In a large bowl, toss the apple slices with the cream, sugar, flour, cinnamon, lemon juice, and salt. Layer the dressed apples in the [Reata 9" Round Pan](#) or similar 9" pan and generously spread the Crisp Topping over the apples. Bake for 45 to 60 minutes, or until the apples are soft and the mixture is bubbling. Serve with Vanilla Ice Cream.

Crisp Topping
Makes about 1 1/2 cups

3/4 cups flour
1/2 cup light brown sugar, packed
1 teaspoons ground cinnamon
Sprinkle of kosher salt (1/8 tsp)
6 tablespoons (3/4 cup) unsalted butter

Combine the flour, brown sugar, cinnamon, and salt in a bowl. Cut the cold butter into small pieces and mix into the dry mixture with a fork, being careful not to overwork the mixture; it should appear crumbly.