



Southern Sweet Apple Crisp

Recipe Inspired by Chef Alex Harrell

Citrus Seasoning:

1/2 teaspoon (each) orange zest; lime zest; lemon zest

1 Tablespoon fresh orange juice

1/2 Tablespoon (each) fresh lime juice; lemon juice

Directions:

In a small bowl, combine orange, lime, and lemon zest; set aside.

In another small bowl, combine orange juice, lime juice, and lemon juice; set aside.

Almond Streusel Topping

1-1/2 cups sliced almonds.

1/2 cup granulated sugar

2/3 cup rye flour

1/2 teaspoon Kosher salt

1/2 cup unsalted butter, melted

Directions:

Place all streusel topping ingredients and 3/4 teaspoon combined citrus zest in food processor; process until it forms a coarse crumble. Set aside.

Apple Filling

1/4 cup granulated sugar
1/4 cup cornstarch
1 teaspoon ground cinnamon
1/2 teaspoon ground cardamom
1/4 teaspoon Kosher salt
8 cups diced peeled apples (Honey Crisp)
1/3 cup mild molasses
2 Tablespoons unsalted butter, cut into small chunks
Serve with whipped cream or ice cream as desired

Directions:

1. Preheat oven to 350 degrees F. Use 9x9-inch square baking pan
2. In a small bowl, stir sugar, cornstarch, cinnamon, cardamom, salt, and remaining zest.
3. Place diced apples in a large bowl; sprinkle with combined sugar and spices to coat.
4. Drizzle molasses over the apples; add the butter and reserved citrus juices; toss together to coat the apples.
5. Spoon the apple mixture into 9x9-inch square pan; sprinkle the top of the apples with almond streusel topping.
6. Bake in 350 degrees F. oven for 50 to 55 minutes or until topping is golden brown and filling starts to caramelize.
7. Let cool about for 15 minutes before serving.
8. Serve apple crisp in small dessert dishes or bowls with a dollop of whipped cream, yogurt, or your favorite ice cream Serves: 6 to 8 desserts

Recipes Inspired by Chef Alex Harrell; for his original recipe for *Apple Crisp* see: <https://virginhotels.com/new-orleans/2021/11/18/4-creative-dishes-from-our-chefs-to-spice-up-your-holiday-meal/>

Cook's Note: While the dish was listed as a gluten free dessert, rye flour may contain wheat. Check the flour product you are using.

About the Recipe: This is a perfect recipe to serve for any holiday meal. The dessert blends the citrus flavors, sweet molasses, and light rye flour together in such a magical way that you would never guess what makes this apple crisp so delicious and special. The streusel topping has a crispy nutty texture, melting into the richly caramelized sweet apples. The bonus is that it is easy to make and filled with those crisp tender yet crunchy apples.

About the Chef:

Chef Alex Harrell was born in Alabama so Southern cooking is part of his roots. He started his New Orleans cooking career under the mentorship of Susan Spicer and worked at Ralph's on the Park, Table One, and was the executive chef of Elysian Bar.

As the executive chef for the Virgin Hotels New Orleans and its restaurant Commons Club, Harrell is elevating cuisine with a Southern flair. Chef Harrell added his sweet finish with Apple Crisp and was featured on the Commons Club Thanksgiving menu at Virgin Hotels, New Orleans.

For More Information see:

<https://www.neworleans.com/restaurants/chefs/chef-alex-harrell/>