



Apple Crisp with Mascarpone Cream Whip

Adapted from America's Test Kitchen The Complete Baking Book for Young Chefs: 100+ Sweet & Savory Recipes That You'll Love to Bake, Share & Eat! 2019

Crisp Topping

2/3 cup flour
1/2 cup rolled old-fashioned oats
¼ cup light brown sugar
½ tsp ground cinnamon

Apples

Two pounds of apples
2 tsp cornstarch
¼ tsp salt
¼ cup sugar

Mascarpone Cream Topping

¼ cup heavy whipping cream
8 oz mascarpone cheese
2 tsp vanilla

2 TBSP powdered sugar
1 tsp lemon zest
2-3 tsp lemon juice

1. Zest the lemon. Squeeze the lemon and save the juice.
2. Peel and core the apples. Place in a pie pan or oven safe baking dish.
3. In a separate bowl, mix the flour, oats, brown sugar, cinnamon and butter. Mix with a fork or with your hands.
4. Add the cornstarch, sugar, and salt to the apples.
5. Put the topping on top of the apples.
6. Place the apple crisp in the oven at 375 degrees for 30-40 minutes.
7. While the crisp is baking, mix the heavy cream and the mascarpone cheese with a whisk.
8. Mix in the powdered sugar, lemon juice, lemon zest, vanilla.
9. Taste the topping, add more sugar or lemon juice to taste.

When the crisp is brown on top, the apples are bubbling, and the crisp has baked for about 40 minutes, take from oven and let it cool.

Serve warm or cold in small bowls with a tablespoon of topping. Crisp is also good with ice cream or whipped topping.



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