

Caramel Apple and Cranberry Crisp

- Damariscotta River Grill and Anchor Inn's Pastry Chef Kathleen Chisholm
- <http://www.anchorinnrestaurant.com> <http://www.damariscottarivergrill.com>

1 cup cranberries
1 cup water

3/4 cup all purpose flour
3/4 cup firmly packed brown sugar
1/4 tsp salt
6 oz cold unsalted butter

9 Empire apples (or any crisp, tart apple)
Zest of 1 orange
1 Tb cinnamon
1 tsp nutmeg
1 Tb Grand Marnier



Caramel sauce

Simmer cranberries in 1 cup of water for 5 minutes then drain

Blend flour, brown sugar, salt, butter until it resembles course meal

Peel, core, and cut apples into 1/2 in cubes and toss with zest, cinnamon, nutmeg, Grand Marnier, and cranberries.

Divide apple mixture evenly into approximately 8 individual baking dishes. Top with 2 Tb caramel sauce and then flour mixture.

Bake at 400 degrees for 20 minutes or until apples are tender and bubbling and the topping is golden.

Serve warm topping with vanilla ice cream or fresh whipped cream.

Caramel Sauce

1 cup Sugar
1/4 cup Water
1 tsp Corn Syrup

Heat until just browning

1/2 cup Heavy Cream (simmer)
Dash of vanilla

Slowly whisk cream mixture into caramelized sugar.