

# DEBI SHAWCROSS

## **APPLE-CRANBERRY CRISP WITH MAPLE WHIPPED CREAM**

1 cup rolled oats  
¾ cup unbleached all-purpose flour  
¾ cup firmly packed dark brown sugar  
1 teaspoon ground cinnamon  
½ teaspoon salt  
¼ teaspoon ground nutmeg  
½ cup unsalted butter, cut into pieces  
¾ cup chopped toasted walnuts  
10 large golden delicious or gala apples, peeled, cored and cut into ¼" slices  
1 1/3 cups cranberries  
1/3 cup sugar  
2 tablespoons fresh lemon juice  
Maple whipped cream (recipe follows)

Mix first 6 ingredients in small bowl. Add butter and cut in until mixture resembles coarse meal. Mix in walnuts. (Crumb topping can be prepared 1 day ahead. Cover and refrigerate.)

Preheat oven to 375 degrees. Butter a 3 quart baking dish. Combine apples, cranberries, 1/3 cup sugar and lemon juice in large bowl; toss gently. Transfer to prepared dish. Sprinkle rolled oat mixture over the top of apples. Cover with foil and bake 20 minutes. Uncover and continue baking until apples are tender and top browns, about 40 minutes. Cool slightly. Spoon crisp onto plates. Top each with a dollop of maple whipped cream and serve.

8 servings

### **Maple whipped cream**

1 cup chilled whipping cream  
2 tablespoons maple syrup

Whip cream in large bowl to soft peaks. Beat in maple syrup. Continue to beat until stiff peaks form. (Can be prepared 6 hours ahead. Refrigerate).

Makes 2 cups

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