

## **Apple Crème Anglaise**

### **Ingredients**

- 2 apples, peeled and diced
  - 2 cups milk
  - 1 cup heavy cream
  - $\frac{3}{4}$  cup (about 12 egg yolks)
  - $\frac{1}{2}$  cup sugar
  - $\frac{1}{2}$  cup dark rum
  - 2 tsp cinnamon
  - 1 tsp vanilla
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### **Directions**

In a small sauce pot, heat the diced apples and rum over medium heat until the rum has reduced to half and the alcohol has cooked out. Remove from heat and set aside until completely cooled. Stir in the vanilla.

Whisk together the sugar, egg yolks, and cinnamon in a mixing bowl. Bring the milk and cream to a boil. Very slowly pour about a half cup of the milk mixture into the egg mixture whisking at the same time to temper the eggs. Repeat the same step a few times using a half cup of the milk mixture each time. The egg mixture should be thin. Whisk in the remaining milk then pour back into the pot over medium high heat. If it begins to boil, lower the heat. Cook, stirring continuously until the crème begins to thicken. Remove from heat. Stir in the apples with rum. Refrigerate for later use or serve warm over your favorite dessert.

## **Apple Cinnamon Ice Cream**

### **Ingredients**

- 2 medium apples (about 3 cups), small diced
  - 2 cups heavy cream
  - $\frac{3}{4}$  cup brown sugar
  - 1 tsp cinnamon
  - 1 tsp vanilla
  - $\frac{1}{8}$  tsp ground cloves
  - $\frac{1}{8}$  tsp ground nutmeg
  - 15oz sweetened condensed milk
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### **Directions**

Place the metal bowl of your electric mixer and the whip attachment in the freezer for an hour before starting this recipe.

In a mixing bowl whisk together the brown sugar, cinnamon, nutmeg, and cloves. Toss in the diced apples mixing until well coated. Stir in the vanilla and condensed milk.

Set up the metal bowl and whip attachment from the freezer. Place the heavy cream in the bowl. Beat at medium high speed for about 5 minutes until soft ribbons form. Fold the cream into the apple mixture then pour into a freezer safe container. Freeze for several hours or overnight.

### **Apple Crisp**

#### **Ingredients**

- 2 1/2 – 3lb red apples, sliced thick
  - 2 tsp cinnamon
  - 1 cup packed brown sugar, divided
  - 1 cup oats
  - 3/4 cup flour
  - 1/2 cup cold butter, cubed
  - 1/4 tsp salt
  - 1 cup chopped pecans(optional)
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#### **Directions**

Preheat your oven to 350F. Grease a 9x13 baking dish. Set aside.

In a mixing bowl, whisk together a half cup of brown sugar, cinnamon, and salt. Toss in the apples to evenly coat and transfer them to the baking dish. Spread the apples out evenly.

Place the cold butter in the same mixing bowl along with the other half cup brown sugar and flour. Using a pastry cutter, cut into the butter repeatedly until it combines with the sugar and flour, forming a crumbly texture. Stir in the oats and pecans if using. This will be the topping for the apples.

Sprinkle the topping evenly over the apples and bake for 35-40 minutes. Serve warm with a scoop of vanilla ice cream.