

Pecan Apple Crisp with Cranberries

The best and the easiest to make holiday season dessert

Author: Elisa | [inthekitchenwithelisa](http://inthekitchenwithelisa.com)

INGREDIENTS

(makes about 6 portions)

- 5-6 medium apples (sweet)
- 1 lemon
- 80g dried cranberries
- 50g brown sugar
- 30g cornstarch
- 1tsp cinnamon

- 150g oats
- 100g flour
- 100g sugar
- 1tsp cinnamon
- 100g chopped pecan nuts
- 200g cold butter

- 2 egg yolks
- 15g flour
- 50g sugar
- 400ml milk
- 1tsp vanilla



DIRECTIONS

1. Peel and de-seed the apples. Cube the apples and add them into a medium bowl. Cut a lemon in half and squeeze some lemon juice over the apples, toss the apples in the lemon juice just to cover them lightly. This will stop the apples from browning.
2. Add the cranberries to the apples.
3. In a small bowl combine the brown sugar with cornstarch and cinnamon. Add to the apples and cranberries and mix with your hands to cover the apples with the sugar mix. Take a 22cm x 22cm oven proof dish and add in the apples.
4. To make the crumble topping, combine oats, flour, sugar, cinnamon, chopped pecan nuts and cold butter in a medium bowl. Mix the ingredients with your hands just until combined and crumble like. Add the

topping over the apples.

5. Bake the apple crisp in 180°C bottom top heat at the middle shelf of the oven for 45-50 minutes or until golden.
6. While the apple crisp is baking you can make the vanilla sauce. In a medium bowl combine the egg yolks with the sugar and the flour. Add a little milk to help mix everything well if needed. Heat the rest of the milk in a saucepan over medium heat until it starts to steam. Remove from heat and slowly pour into the egg yolks while whisking continuously. Then pour back into the saucepan and heat over medium heat while whisking continuously until the mixture starts to thicken slightly. You can test with a spoon, when the vanilla sauce coats a spoon it is ready. It should take only about 5 minutes or so to thicken. Once the vanilla sauce cools completely it will thicken a little more.
7. Remove the apple crisp from the oven and allow to cool for about 10 minutes before serving.
8. Serve warm with vanilla sauce drizzled on top.

TIP. You can prep the apple crisp a day before and store it covered in the fridge. Then bake it next day just before serving. Or you can also pre-bake it, then cool it and store covered in the fridge. Then next day just re-heat in the oven 150°C for 5 to 10 minutes before serving.

TIP. Any leftover vanilla sauce will last a couple of days in the fridge.