

# Smoked Apple Crisp

## INGREDIENTS:

### Filling

- 6 medium sized Apples (tart and crisp is best),  
*peeled, cored and sliced*
- ½ cup Brown Sugar
- Juice of one Lemon
- ¾ tsp Cinnamon

### Topping

- ¾ cup Old Fashioned Oats
- ⅔ cup Brown Sugar
- ½ cup Flour
- ½ tsp Cinnamon
- Pinch of Salt
- ¼ cup Unsalted Butter, cold, cut into small pieces\*
- ¼ cup **Vonslicks Salted Caramel Finishing Butter**  
*\*note: if not using the Vonslicks Salted Caramel Butter, increase regular butter to ½ cup*
- **Gourmet Inspirations Salted Caramel Whiskey Dessert Topping**



## DIRECTIONS:

1. Prepare your wood pellet smoker to 350 degrees F.
2. In a large bowl, combine apples, brown sugar, lemon juice and cinnamon.
3. Prepare cast-iron skillet. Grease the entire cast-iron skillet with **Vonslicks Salted Caramel Finishing Butter**.
4. Transfer the apple filling to the cast-iron skillet. Cover with tinfoil and cook for approximately 20-25 mins.
5. While the apples are cooking, prepare the crisp topping.
6. In a large bowl, combine the oats, brown sugar, flour, salt and cinnamon. Once combined, cut in butters (both regular and salted caramel) until you have a nice crumbly topping. It will be chunky from the butter pieces.
7. Remove the skillet with apples from smoker and load it up with the crumble topping.\*
8. Return cast-iron skillet to the smoker (uncovered) and allow to cook for approximately one hour.
9. Allow to rest for a few minutes. THEN top with **Gourmet Inspirations Salted Caramel Whiskey Dessert Topping**.  
*\*we doubled the topping recipe in our video as we love the crispy crumble BUT a single recipe will cover the skillet nicely too ;)*

DID YOU MAKE THIS RECIPE?



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