

Peter's Apple Crisp

Yield: 4 Tarts

4 each	Granny Smith Apples, Small Dice
2 T	Brown Sugar
1 t	Cinnamon
½ t	Nutmeg, Freshly Grated
½ t	Ground Cloves
2 T	Butter
¼ cup	Brandy
4 each	Pre-made 3" tart shells

Caramel Topping

1 cup	Sugar
¾ cup	Heavy Cream

Crumb Topping

1 cup	Granola
½ cup	Brown Sugar
½ cup	Butter
½ cup	Flour

Method:

In a saucepan, melt butter until slightly brown and add brown sugar. Caramelize for a minute then add diced apples. Toss until all is coated. Add spices and toss. Remove from flame and flambé with brandy. Return to flame until most of the brandy is cooked off. Reduce heat to cook apples and slowly reduce glaze that starts to form. Set aside and let cool before you place into tart shells.

For the topping, combine dry ingredients in a mixing bowl. Melt butter and pour over dry ingredients. Fold ingredients until fully combined.

For the caramel sauce, in a heavy bottom pan take sugar and slowly melt until reddish brown in color. Remove from heat and add half of the heavy cream. Sauce will boil violently, when it calms down put back to medium flame and stir together. Add the rest of the cream to liquefy the consistency. Set aside until needed.

Take a tart shell and fill ¾ of the way up, top with crumb topping and place into a preheated 350 degree F. oven for 10 minutes. Serve immediately with Cinnamon ice cream and caramel sauce.