

The Pampered Chef®
Autumn Apple-Cherry Crisp
Recipe

115 g butter
2 packet (225 g) crumble mix
2 teaspoons ground cinnamon
50 g porridge oats
6 large Granny Smith apples (900-950 g total/unprepared weight), peeled
1 small orange
275 g frozen stoned whole cherries
3 tablespoons cornflour
75 g granulated sugar
Vanilla ice cream, to serve (optional)

1. Cover **Medium Sheet Pan** with a sheet of greaseproof paper; set aside. Place butter in **Small Micro-Cooker®**; microwave, uncovered, on HIGH 1–1 1/4 minutes or until melted, stirring after every 30-second interval. Combine crumble mix, cinnamon and oats in **Square Baker**; stir in melted butter until well mixed using **Small Mix 'N Scraper®**. Spread mixture evenly over base of baker.
2. Microwave, uncovered, on HIGH 6–9 minutes (do not stir) or until mixture is browned on base. Remove baker to **Stackable Cooling Rack** using **Oven Mitts**. Stir mixture with scraper, breaking it up into small clumps; transfer to prepared sheet pan and spread out evenly over sheet pan. Cool completely.
3. Meanwhile, core and wedge apples using **Apple Wedger**. Cut wedges in half lengthways using **Santoku Knife**. Juice orange using **Citrus Press** to measure 2 tablespoons juice. Combine apples, frozen cherries, orange juice, cornflour and sugar in **Stainless 4-Litre Mixing Bowl**; mix well. Add fruit mixture to Square Baker; cover with cling film (leaving a gap to allow steam to escape). Microwave on HIGH 16–19 minutes or until mixture thickens and apples are cooked, stirring after 8 minutes using clean scraper.
4. Remove baker from microwave to cooling rack using Oven Mitts. Let stand, uncovered, 3 minutes. Sprinkle crisp mixture evenly over fruit. Serve immediately with vanilla ice cream, if desired.

Yield: Serves 12-16

Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk



Per serving: (serving 16): Energy 977kJ/231kcal; Protein 3.5g; Carbohydrate 42g; Sugars 13.5g; Fat 6.6g; Saturated Fat 3.8g; Fibre 2.1g; Salt 0.1g

Cook's Tip: This pudding is best eaten as soon as it is made.

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