



**Nova Scotia
Apples**
Pick An Original



Apple Pecan Crisp with Maple Mousse
2000 Winner - Grand View Manor, Kevin Dill

Base:

- 4 cups apples, peeled and chopped
- 3/4 cup white sugar
- 1/2 tsp. freshly grated nutmeg
- 1 tsp. cinnamon
- 1/2 cup pure maple syrup
- 1 tsp pure vanilla
- 3/4 cup dried cranberries (craisins) or fresh cranberries

Topping:

- 1 1/2 cups rolled oats
- 1/2 cup brown sugar
- 1/3 cup all purpose flour
- 1/2 cup chopped pecans
- 1/4 cup butter, melted

Maple Mousse:

- 1 cup whipping cream, whipped

Combine base ingredients in a medium size bowl, mixing thoroughly. Place in an 8 X 8" pan or medium casserole dish. Combine all topping ingredients until crumbly, then spread evenly over the fruit. Bake at 350°F for 1 hour or until golden brown and fruit is fork tender. Serve warm or cold with the maple mousse topping (beat whipping cream and blend in maple syrup) or ice cream.

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