

Salt and Serenity

Speculoos Apple Crisp

Fills a 9x13 inch baking dish, serving 8.

The crisp topping for this recipe starts with a box of Speculoos or Biscoff cookies. These spiced Belgian cookies are becoming more widely available in North America. Trader Joe's makes them and many stores now import the Lotus brand Biscoff cookies. You could certainly use gingersnap cookies as a substitute.

I like to use a mixture of apples in this recipe. Russett apples are slightly tart and firm and hold their shape, while the Honeycrisp are a bit sweeter and melt a bit more when baked. If you can't get Russett apples, Granny Smith makes a fine substitute. These contrasting textures and flavours are what make this apple crisp so outstanding.

Crisp Topping:

2 packages (200 grams each) store-bought Speculoos, Biscoff or Gingersnap cookies
½ cup pecan halves
½ cup rolled oats (quick cook, not instant)
½ cup malted milk powder
¼ cup sugar
1 teaspoon kosher salt
1½ sticks (170 grams) unsalted butter, melted

Apples:

6 Russett (or Granny Smith) apples, peeled and cut into 1 inch dice
6 Honeycrisp apples, peeled and cut into 1 inch dice
⅓ cup white sugar
2 Tablespoons lemon juice
1 teaspoon ground cinnamon
pinch of salt

1. Preheat oven to 375°F. Place cookies in food processor and pulse machine, on and off about 20 times. Add pecans and pulse an additional 8 times. Add oats, malted milk powder, sugar and salt and pulse 4 times. Dump mixture into a large mixing bowl and add melted butter. Using your hands, mix the butter into the dry ingredients, until loose clumps form and everything is evenly moistened.

2. In a 9 x 13 baking dish, combine apples, cinnamon and sugar. If the apples are very tart, you may want to add an additional 2 Tablespoons of sugar.
3. Cover the apples with the crisp topping, squeezing small handfuls of the topping together to create clumps. Bake for about 45–50 minutes until apples are tender and crisp is bubbling. Serve warm or at room temperature.