

CHEF MATT'S CARAMEL APPLE CRISP

SERVES 1

4 apples, peeled and sliced

2 cups apple cider

1/2 cup sugar

1/4 cup caramel sauce

1/4 cup oatmeal

2 Tbsp brown sugar

1 tsp cinnamon

1/4 cup melted butter

1 scoop vanilla ice cream

Place peeled apples, 2 cups cider, 1/2 cup sugar in medium sauce pot, simmer all ingredients to almost a syrup consistency. Add caramel sauce, stir through apple mixture. Place in an oven safe ramekin.

For topping add 1/4 cup oatmeal, 2 Tbsp brown sugar, 1 tsp cinnamon and melted butter in a medium mixing bowl, combine all ingredients until a crumbly mixture. Place mixture of apple mixture in ramekin and bake for 20 to 25 minutes at 350°. Remove and let stand 10 minutes. Top with vanilla ice cream and caramel sauce.

