

RECIPE: APPLE PEAR WALNUT CRISP

PAIR WITH: LATE HARVEST GRENACHE BLANC



**INGREDIENTS:**

4-5 Granny Smith apples peel, core and slice  
3 Bartlett pears peel and slice  
½ cup walnuts, chopped  
1 cup sugar  
½ tsp. salt  
½ tsp. nutmeg

1 tsp. cinnamon  
¼ stick butter  
2 cups flour, unsifted  
1 cup brown sugar lightly packed  
1 cup butter

**INSTRUCTIONS:**

1. Preheat oven to 400°F.
2. In a large mixing bowl, whisk together flour and brown sugar. Add 1 cup of butter and mix on low speed until crumbly.
3. In a medium bowl, whisk sugar, salt, nutmeg and cinnamon together and set aside.
4. Peel, core and slice apples and pears. Put in a large bowl, add walnuts.
5. Mix in sugar mixture and stir until all fruit and walnuts are coated well.
6. Pour fruit mixture into a 9 x 13 inch baking dish.
7. Add the remaining ¼ cup butter (sliced) and just place on top of the fruit mixture randomly.
8. Add the flour mixture on top of fruit and spread evenly.
9. Bake uncovered at 400°F for 40-50 minutes.
10. Serve warm with ice cream or whipped cream.