

Smoked Apple Cobbler with Bacon Cashew Crumble

Author: Chef Ross Katz

Prep Time: Apx. 3hrs

Yield: Serves 10 – 15

Description:

The hints of smoke from the apple cobbler and the richness of the cashew crumble really takes this seasonal dessert to a new level. You'll wow your guests by opening their eyes to this unique spin on a home-style classic.

Ingredients:

Apple Filling

Honey Crisp Apples (or similar) – 2lbs

Granny Smith Apples (or similar) – 2 lbs

Brown Sugar – 1/3 cup

Lemon Juice – 1 ea

Vanilla extract – ½ tsp

Ground Cinnamon – 1 tsp

Kosher Salt – ½ tsp

Ground Nutmeg – ½ tsp

Ground Allspice – ¼ tsp

Corn Starch – 1 ½ tbsp

Apple Juice – 1 cup

Crumble Topping

Bacon (Diced) – ½ lb

AP Flour – 1 ½ cups

Old-Fashion Oats – ½ cup

Lightly Salted Cashews (or slivered almonds) – ½ cup

Brown Sugar – ½ cup packed

White Sugar – 1/3 cup

Kosher Salt – 1 tsp

Baking Powder – ½ tsp

Unsalted Butter (cold) – 2 oz

Directions:

1. Begin by peeling, coring, and slicing your apples into ½ inch pieces.
 - a. Submerge your apples in a combination of water and the juice of one lemon
2. Pre-heat your Traeger Pellet Grill with your favorite mild wood to 200°
3. In a large heavy bottom pot, render off your bacon till crispy, and pour off any bacon grease and crispy bacon into a side dish to reserve for the crumble.
4. Drain your apples, and place half of them on a pan and then in your smoker for approximately 1hr
5. While the first half of the apples are smoking, in your bacon pot, combine the rest of the apples, with brown sugar, cinnamon, salt, allspice, and nutmeg, and simmer over medium/low heat for about 20 minutes.
6. While those apples are simmering, in a small bowl combine cold or room temperature apple juice with corn starch and add the mixture to your simmering apples. Mix well and bring to whole mixture to a boil.
7. Add your smoked apples to the pot of stewed apples. Stir to combine and turn off the heat.
8. Turn your oven up or pellet grill to 350 degrees
9. Place your apple mixture into a 9x11 baking dish, and begin making the crumble
10. In a food processor, combine your flour, oats, nuts, brown sugar, white sugar, salt, and baking powder, then pulse 1 to two times to begin chopping the nuts.
11. Add your butter and bacon (with fat) to the food processor, and pulse to combine until it form a course “wet sand” like texture.
 - a. If you want a courser texture add more nuts after pulsing
12. Spread the crumble over the top of your apple compote and bake at 350 degrees for about 30 – 40 minutes or until the crumble begins to brown.
13. Cool before serving.