

MEL'S KICKED UP APPLE CRISP

5 GOLDEN DELICIOUS APPLES
4 oz Jack Daniel's honey Whiskey
4 oz light brown sugar
1 teaspoon cinnamon
1/2 teaspoon of fresh grated nutmeg
½ teaspoon allspice
1 teaspoon vanilla extract
6 oz old fashion oats
6 oz all purpose flour
4 oz melted butter
6 Cinnamon sticks
2 cups heavy whipping cream



Peel and core the apples, cut in half. Place in an oven proof baking dish core side up. In a bowl mix the brown sugar, melted butter, nutmeg, allspice, flour, oats, and 2oz of jack Daniel Honey whiskey and cinnamon together. Put in a casserole dish. Bake the apples and the crumble for 30 – 40 mins at 350

Whip the vanilla, cream, and remaining 2 oz of honey whiskey together until soft peaks form.

In a parfait glass layer the apples, top with the crumble and top with whiskey infused whipped cream. Garnish with a cinnamon stick