

# Smoked Bourbon Apple Crisp

Poetry & Pies

**prep time:** 15-20 minutes

**bake time:** 45-50 minutes

**total time:** 1 hour, 5 minutes

**Servings:** 8-12



## Ingredients

### for the filling

- 3 pounds apples\*, peeled, cored, and sliced
- 2-3 tablespoons (30-45g) bourbon (or lemon juice)
- 1 tablespoon (13g) [pure vanilla extract](#)
- ¼ cup (34g) all-purpose flour\*\*
- 1 tablespoon (8g) ground cinnamon
- ½ cup (110g) packed brown sugar

### for the topping

- 1 ½ cups (150g) old-fashioned oats
- 1 cup (136g) all-purpose flour
- 1 cup (220g) packed brown sugar
- 1 tablespoon (8g) ground cinnamon
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (227g) salted butter, softened (*if using unsalted butter, add ⅛ teaspoon salt*)
- 1-2 tablespoons (15-30g) bourbon (optional)

## Instructions

1. Preheat your smoker (or oven) to 350F/175C. Grease a [12" cast iron skillet\\*](#) (or pie pan) with butter and set aside.
2. Peel, core, and slice apples into ⅛" slices. Mix with the other filling ingredients.

Note: If the apples start browning as you work, you can squeeze some lemon juice on them, but discard it before you mix in the other filling ingredients.

3. To make the topping, whisk the oats, flour, sugar, and cinnamon in a large bowl. In a small bowl, stir the butter, bourbon, and vanilla until combined. Add the butter mixture to the dry ingredients and mix by hand or with a hand mixer until fully combined and crumbles form.
4. Pour the apple mixture evenly into your prepared skillet.
5. Crumble the topping evenly over the filling, making sure to get all the way to the edges. There's no wrong way to do this, as long as you drop the pieces gently so as not to press it into the filling.
6. Bake for 45-50 minutes, or until the filling bubbles throughout and the topping begins to turn a deep golden brown (this can be difficult to decipher, since the raw dough is already brown, so make a mental note of how light it was when you put it in the oven). If the topping browns too quickly, turn down the Traeger a little or tent your pan with foil (although tenting will prevent it absorbing the smokey flavor).
7. Let cool at least 30 minutes before serving, ideally with some [vanilla ice cream](#) or fresh whipped cream!

Enjoy!

*Leftovers can be stored, well-covered, in the fridge for 3-5 days. Reheat in the oven or on the grill at 350 for 10-15 minutes.*

*\*The amount of apples you need will vary by your pan. This recipe was written for a 12" cast iron skillet. If you do not have one (or an equivalent sized dish), you can reduce the recipe or split it between two smaller skillets or pie pans.*

*\*\*If you don't have flour, you can sub 2 tablespoons cornstarch in the filling but NOT the topping.*