

# *Y'all Come Over*

Charming Your Guests with New Recipes,  
Heirloom Treasures, and True Southern Hospitality



REBECCA LANG

*Rizzoli*



## Slow-Cooker Apple Crisp

*Having a warm dessert ready in a slow cooker is such a gift to anyone who entertains. Thanks to cinnamon and maple syrup bubbling away, your house smells heavenly when guests arrive. If the crisp is ready before serving time, turn off the slow cooker and just turn it back on low to reheat. I swear by Honey Crisp apples for this recipe, but Pink Ladies and Jonagold varieties also work well.*

*serves 6 to 8*

3½ pounds sweet-tart Honey Crisp apples, peeled and cut into ¼-inch-thick slices	1 teaspoon ground cinnamon
2 tablespoons fresh lemon juice	⅛ teaspoon allspice
2 tablespoons pure maple syrup	⅛ teaspoon table salt
1 teaspoon vanilla extract	½ cup cold unsalted butter, cut into ½-inch pieces
¾ cup all-purpose flour	¾ cup chopped and toasted pecans
½ cup firmly packed light brown sugar	Vanilla Bean Ice Cream, page 219

1. Place the apples in a lightly greased 6-quart slow cooker. Combine lemon juice and next 2 ingredients. Pour over apples and toss to coat.
2. Combine the flour and next 4 ingredients in a medium bowl. Cut the butter into the flour mixture with a pastry blender until the mixture resembles coarse meal; sprinkle over the apples.
3. Cover and cook on HIGH for 2 hours and 30 minutes to 3 hours or until the apples are tender with gently pricked with a fork. Sprinkle with the pecans. Serve warm with ice cream.