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Apple Crumble with Shagbark Hickory Syrup Whipped Cream

Shagbark Hickory Syrup is a light sweet syrup that's produced only in Trafalgar, Indiana (www.hickoryworks.com). No other place in the world can lay claim to this syrup which was a favorite of the late Julia Child who mixed equal parts of it with bourbon for a meat marinade and glaze (and maybe over crushed ice for a cocktail). In this recipe, the syrup lends a subtle sweet note to freshly whipped cream as it blankets a warm apple crumble.

For the Crumble:

4 large apples, peeled and cut into ½ inch wedges (prefer a tart apple)
3 tablespoons raw sugar
2 tablespoons plain flour
4 tablespoons butter, softened
½ cup white flour
½ cup brown sugar, packed
½ cup uncooked, old fashioned rolled oats
1 teaspoon cinnamon
2 tablespoons walnuts (optional)

For the Whipped Cream:

½ cup heavy cream
1 tablespoon Shagbark Hickory Syrup

Preheat oven to 375 degrees.

Place the apples in a large mixing bowl.

In a small mixing bowl combine the raw sugar and first two tablespoons of flour. Blend thoroughly.

Sprinkle the sugar and flour mixture over the apples and gently combine with a rubber spatula.

Butter a 4x6 inch baking dish and pour the apple mixture into the pan.

Place the pan in the oven and bake for 15 minutes.

While the fruit is heating in the oven, in a medium sized mixing bowl, add the butter, ½ cup of flour, brown sugar, oats, cinnamon and, if using, the walnuts. Use your fingers to blend the ingredients until crumbly.

After 15 minutes, remove the fruit from the oven and evenly sprinkle the crumble topping over the fruit.

Return the crumble to the oven and bake for an additional 15 minutes.

Remove the crumble from the oven and make the whipped cream immediately by beating the cream until it forms soft peaks. Gently fold in the syrup, top each serving of crumble with the whipped cream, and serve immediately.

Makes 4 generous servings.

Victoria Wessler

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