

Caramel Apple Crumble Foil Packs

From averiecooks.com

Serves 4

Ingredients

Apple Layer

2 medium/large apples, diced into 1/4-inch cubes (I did not peel mine, peel if you wish; I used Gala; Fuji, Honeycrisp, Pink Lady, or your favorite may be used)

1 tablespoon unsalted butter, diced into small 1/8-inch sized cubes

1/4 cup light brown sugar, packed

2 tablespoons granulated sugar

2 teaspoons cornstarch

1 teaspoon cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground cloves

optionally add pinches ground ginger, pumpkin pie spice, cloves, allspice, etc. based on preferences

Crisp Topping

1/4 cup (4 tablespoons) unsalted butter, diced into 1/8-inch sized cubes

1/4 cup light brown sugar, packed

1/4 cup old-fashioned whole rolled oats

1/4 cup all-purpose flour

1 teaspoon cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground cloves

1/4 teaspoon salt, or to taste

salted caramel sauce

whipped topping or ice cream, optional for serving

Instructions

1. Preheat grill to high (or preheat oven to 450F), place two large sheets of foil on the counter (approximately 12x18-inches); set aside.

Apples:

2. To a medium bowl, add all ingredients, stir to combine. Cut butter into the dry ingredients with a fork, and distribute apple mixture evenly between the two sheets of foil in mounded piles; set aside.

Crisp Topping:

3. To the same bowl, add all ingredients (except salted caramel sauce and whipped topping), stir to combine, cut butter into the dry ingredients with a fork, and evenly top the apple mounds with the crumble topping mixture.
4. Seal up foil packs tightly around the edges to trap the steam in, place packs directly on grill grates, lower the heat to medium, close the grill cover, and cook for about 7 minutes, or until done (bake in the oven for about 15 minutes or until done).
5. Place packs on a plate, allow them to rest for 1 to 2 minutes, and be careful when you open the packs (use oven mitts) because there is a lot of steam.
6. Drizzle with salted caramel sauce to taste and optionally add whipped topping before serving. Recipe is best warm and fresh.

Notes

Cook time: Because all ovens and grills vary in their heat output, it's hard to say exactly how long to cook the packs. I estimate as short as about 7 minutes and as long as about 15 minutes but it's highly variable; make sure to keep a watchful eye so they don't burn.

Katie's Notes: I used store bought caramel sauce for this (and it doesn't need much!) but if you want to make your own, here's the recipe from averiecooks.com:

Salted Caramel Sauce

Yield: 1 ¼ cups

Ingredients

1 cup granulated sugar
1/4 cup water
1 teaspoon light-colored corn syrup (can be omitted but helps reduce crystallization)
1/2 cup whipping or heavy cream
1 tablespoon vanilla extract, optional
1/2 to 1 teaspoon salt, optional and to taste (for a true 'salted caramel' sauce, I use 1 teaspoon)

Instructions

1. In a medium to large saucepan (use a pan much larger than you think you'll need because the sauce will bubble very vigorously at the end), add the sugar, water, corn syrup and bring to a boil over high heat, whisking until sugar has dissolved.
2. Allow the mixture to boil for 5 to 12 minutes, or as necessary, for it to turn caramel-colored, at which point it will likely be smoking slightly. The final stage where the mixture turns from pale amber to that perfect shade of caramel can go quickly, in less than 30 seconds, so keep a watchful eye and don't let it burn. Super stinky and you'll have to start over. Throughout the boiling time, you can swirl the pan gently every minute or two if necessary, but the less the sugary mixture gets on the sides of the pan, the better in preventing crystallization in the final sauce.
3. As soon as the sauce has turned caramel-colored, reduce the heat to low.
4. Very carefully and slowly, add the cream. Stand back because mixture will bubble up considerably.
5. Optionally, and very carefully, add the vanilla and salt, to taste. Stand back because mixture will bubble up again.
6. Whisk until sauce is smooth and combined, and let it boil another 1 minute, which helps thicken it up.
7. Transfer sauce to glass jar or heat-safe container (easiest to pour into a 2-cup measuring cup and then easily pour into glass jar). Allow sauce to cool uncovered to room temperature; sauce thickens considerably as it cools.
8. Sauce will keep airtight at room temp for at least 1 month, although will likely last much longer; use common sense if giving as gifts with storage considerations.

Notes

Before starting in on this recipe, tie up your hair, put your phone down, and get small children out of the kitchen. Have all the ingredients in place, including hot mitts and a glass jar or heat-safe container nearby. You're working with boiling sugar and your full attention on the recipe is necessary.