



Apple crisp gets boost from cranberries

America's Test Kitchen

Although it's hard to imagine that apple crisp needs much improvement, we liked the tartness and texture that cranberries added to one of our favorite standard dessert recipes. The challenges were balancing the fruit flavors and making sure that the filling baked evenly while the topping stayed crisp.

We achieved the perfect fruit mix by combining fresh and dried cranberries, and we precooked all the fruit and added tapioca to thicken the juices. This step shortened the oven time and ensured that the classic butter, flour, sugar, cinnamon, and oat topping lived up to the name "crisp."

If you can't find Braeburn apples, Golden Delicious will work. While old-fashioned rolled oats are preferable in this recipe, quick oats can be substituted; do not use instant oats. Serve with vanilla ice cream or whipped cream.

1 1/4 cups (8 3/4 ounces) granulated sugar
 1/4 cup water
 2 1/2 pounds Granny Smith apples, peeled, cored, and cut into 1/2-inch pieces
 2 1/2 pounds Braeburn apples, peeled, cored, and cut into 1/2-inch pieces
 1 cup sweetened dried cranberries
 3 tablespoons Minute Tapioca

For the topping: Adjust oven rack to middle position and heat oven to 400 F. Pulse flour, sugars, cinnamon, and butter in food processor until mixture has texture of coarse crumbs (some pea-size pieces of butter will remain), about 12 pulses. Transfer to medium bowl, stir in oats, and use fingers to pinch topping into peanut-sized clumps. Refrigerate while preparing filling.

For the filling: Bring cranberries, 3/4 cup sugar, and water to simmer in Dutch oven over medium-high heat and cook until cranberries are completely softened and mixture is jam-like, about 10 minutes; transfer to bowl. Cook apples, remaining 1/2 cup sugar, and dried cranberries in now-empty Dutch oven over medium-high heat until apples begin to release their juices, about 5 minutes. Off heat, stir in cranberry mixture and tapioca.

Transfer filling to 13-by-9-inch baking dish set on rimmed baking sheet. Smooth surface evenly with spatula and scatter topping evenly over filling. Bake until juices are bubbling and topping is deep golden brown, about 30 minutes. (If topping is browning too quickly, loosely cover with piece of aluminum foil.) Let cool slightly.



Daniel J. van Ackere/America's Test Kitchen
 A cranberry-apple crisp as it appears in the cookbook "Complete Make-Ahead."

CRANBERRY-APPLE CRISP
 Servings: 8 Start to finish: 1 hour 30 minutes
Topping:
 3/4 cup (3 3/4 ounces) all-purpose flour
 1/2 cup packed (3 1/2 ounces) light brown sugar
 1/2 cup (3 1/2 ounces) granulated sugar
 1 teaspoon ground cinnamon
 12 tablespoons unsalted butter, cut into 1/2-inch pieces and chilled
 3/4 cup (2 1/4 ounces) old-fashioned rolled oats
Filling:
 1 pound (4 cups) fresh or frozen cranberries

Honey-wheat dinner rolls: a tender and fluffy alternative



Carl Tremblay/America's Test Kitchen
 Honey-wheat dinner rolls as they appear in the cookbook "Bread Illustrated."

Servings: 15
 Start to finish: 4 1/4 to 5 1/4 hours (rising time: 2 1/2-3 1/2 hours; baking time 25 minutes)
 Equipment: 13-by-9-inch baking dish, pastry brush
 2 1/2 cups (13 3/4 ounces) whole-wheat flour
 1 3/4 cups (8 3/4 ounces) all-purpose flour
 2 1/4 teaspoons instant or rapid-rise yeast
 2 1/4 teaspoons salt
 1 3/4 cups (14 ounces) whole milk
 6 tablespoons (4 1/2 ounces) plus 1 teaspoon honey

5 tablespoons (2 1/2 ounces) unsalted butter, melted
 1 large egg
 1 large egg, lightly beaten with 1 tablespoon water and pinch salt

Whisk whole-wheat flour, all-purpose flour, yeast, and salt together in bowl of stand mixer. Whisk milk, 6 tablespoons honey, 4 tablespoons melted butter, and egg in 4-cup liquid measuring cup until honey has dissolved.

Using dough hook on low speed, slowly add milk mixture to flour mixture and mix until cohesive

dough starts to form and no dry flour remains, about 2 minutes, scraping down bowl as needed. Increase speed to medium-low and knead until dough is smooth and elastic and clears sides of bowl but sticks to bottom, about 8 minutes.

Transfer dough to lightly floured counter and knead by hand to form smooth, round ball, about 30 seconds. Place dough seam side down in lightly greased large bowl or container, cover tightly with plastic wrap, and let rise until doubled in size, 1 1/2 to 2 hours.

Make foil sling for 13-by-9-inch baking dish by folding 2 long sheets of aluminum foil; first sheet should be 13 inches wide and second sheet should be 9 inches wide. Lay sheets of foil in dish perpendicular to each other, with extra foil hanging over edges of dish. Push foil into corners and up sides of dish, smoothing foil flush to dish, then spray foil with vegetable oil spray.

Press down on dough to deflate. Transfer dough to clean counter and stretch into even 15-inch log. Cut log into 15 equal pieces (about 2 1/2 ounces each) and cover loosely with greased plastic.

Working with 1 piece of dough at a time (keep remaining pieces covered), form into rough ball by stretching dough around your thumbs and pinching edges together so that top is smooth. Place ball seam side down on clean counter and, using your cupped hand, drag in small circles until dough feels taut and round.

Arrange dough balls seam side down into 5 rows of 3 in prepared dish, cover loosely with greased plastic, and let rise until nearly doubled in size and dough springs back minimally when poked gently with your knuckle, 1 to 1 1/2 hours. (Unrisen rolls can be refrigerated for at least 8 hours or up to 16 hours; let rolls sit at room temperature for 1 hour before baking.)

Adjust oven rack to lower-middle position and heat oven to 350 F. Gently brush rolls with egg mixture and bake until golden brown, 25 to 30 minutes, rotating dish halfway through baking.

Combine remaining honey and melted butter in bowl. Let rolls cool in dish for 15 minutes. Using foil overhang, transfer rolls to wire rack and brush with honey mixture.

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* Le Goff et al. 2016, Opn Clinical Evidence White Paper, Oticon, Inc.

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