

Cherry Crisp with Sweet Cream – Traeger Grills

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Yield: Serves 6-8 People

Prep time: 20 Minutes

Cook time: 35-45 Minutes depending on desired doneness

Ingredients:

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
CHERRY FILLING INGREDIENTS:		
4 Cups	Cherries, Pitted, Frozen	Defrosted
1 Tbsp	Lemon Juice, Fresh	
½ Cup	Sugar, Cane, Granulated	
½ Cup	Sugar, Brown, Dark	
2 Tbsp	Flour, All Purpose	
1-2 Tbsp	Cornstarch	
1 tsp	Allspice	
CRISP TOPPING INGREDIENTS:		
1 ¼ Cups	Oats, Rolled	
½ Cup	Sugar, Brown, Dark	Packed Firm
½ Cup	Flour, All Purpose	
1 Tbsp	Vanilla, Extract	
1 tsp	Salt, Kosher	
1 tsp	Cinnamon, Ground	
1 Stick	Butter, Salted, Room Temp	cut into small cubes
SWEET CREAM INGREDIENTS:		
1 Cup	Sour Cream	
½ Cup	Sugar, Cane, Granulated	
½ Cup	Buttermilk, Full Butterfat	
1 Tbsp	Vanilla Paste or Extract	

Prep Directions:

- *Follow all prep instructions in the prep notes and store all prepped food until needed*

Cooking Directions:

Preparation:

- Load pellet hopper with Reserve Blend Pellets, ignite Traeger and set temp to 385°
- In a medium sized stainless steel bowl, mix all the ingredients for the cherry filling
- Place the cherry filling mixture into the cast iron skillet
- When Traeger is at temp of 385°, place the 10.5 Cast Iron Skillet into the Traeger
- Allow the cherry filling mixture to come up to temp and simmer, stir occasionally until mixture has thickened, approx. 15-20 minutes

- For Crisp Topping: In a separate bowl mix together the, Crisp Topping ingredients and with both hands work the butter into the oats and flour to make a crumble style topping
- Mix the flour mixture well and set aside
- Carefully, with heat proof gloves, remove cherry filling from the Traeger and place on heat safe surface
- Top with the crisp topping and return to the Traeger
- Bake at 385° for approx. 10-15 minutes or until topping is to your desired doneness
- Remove from the Traeger and rest for 15 minutes

- For Sweet Cream: In a separate bowl mix together the, Sweet Cream ingredients and with a whisk, mix until fully incorporated. Place in the fridge to keep cold until needed.
- Scoop and serve with Vanilla Paste Sweet Cream
- DEVOUR!!

Grills / Grill Gear Used:

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| • Traeger Grills, Ironwood 650 | Ace SKU – 8030466 |
| • Reserve Blend Pellets | Ace SKU – 8015887 |
| • Lodge Cast Iron Skillet 10.5” | Ace SKU – 6102974 |