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:

### *Measure* ***Ingredient Prep Notes***

### **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**

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### **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**

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### **SWEET CREAM INGREDIENTS:**

### 1 Cup **Sour Cream**

### ½ Cup **Sugar, Cane, Granulated**

### ½ Cup **Buttermilk, Full Butterfat**

### 1 Tbsp **Vanilla Extract**

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# Prep Directions:

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

# Cooking Directions:

**Preparation:**

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| * 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 Sweet Cream
* DEVOUR!!
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# Grills / Grill Gear Used:

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