

Drinkable apple crumble, *anyone?*

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Stephen Dick presents the “Apple Crumble Solution”

I called this cocktail a “solution” for two reasons.

First, it’s a solution by definition because it is ingredients dissolved in liquid.

Second, I love being outside in winter and wanted to come up with a solution for fellow outdoor enthusiasts looking to warm up after a day of activities such as skiing.

With the body heat from your hands on a snifter or wine glass to keep the drink nice and warm, this brandy-based cocktail will do the trick.

I wanted the aromas to trigger comforting thoughts of fresh baking and dessert.

The heat and warmth from the apple brandy, with a bit of bourbon to add a little body with its spicy notes, Murphy’s Law Apple Pie Moonshine and three to five drops of vanilla extract, we are well on our way to solving Operation: Winter Warmup.

Creating this drink requires making two simple syrups.

The first syrup is a cinnamon and turmeric to subtly add a bit of body to the drink.

The second is an apple and oatmeal shrub, achieved by adding vinegar, to give you a background tartness of apples that the alcohol doesn’t provide. This is where a bit of pre-planning comes in as the only real time-consuming part of this exercise is letting your shrub steep overnight.

For the garnish, apple rounds are coated with a combination of brown sugar, finely chopped steel-cut oats and a little bit of cinnamon to enhance the crumble experience.

This cocktail is also great for a dinner party because once you’ve got the ingredients set up it only takes 30 seconds to complete, giving you more time with your guests.

Make it a mocktail: Substitute 2.5 ounces fresh-pressed apple cider for all alcoholic ingredients.

Make it a hot toddy: Build cocktail as per the recipe and add five ounces of brewed tea of your choice. Serve in a heat-proof mug or cup.



Stephen Dick is a bartender at Graffiti Market on Glasgow Street in Kitchener.

The Apple Crumble Solution

1.5 ounces Calvados apple brandy
½ ounce bourbon (your choice – I prefer a spicier one like Bulleit or Maker’s Mark)
½ ounce Murphy’s Law Apple Pie Moonshine
¼ ounce (or to taste – depending how sweet you prefer your cocktails) Cinnamon and Turmeric simple syrup*
¼ ounce (or to taste – depending how tart you prefer your cocktails) Apple and Oatmeal Shrub*

3 to 5 drops real vanilla extract
1 baked apple crumble round*

1. Combine all ingredients in a brandy snifter or wine glass. Warm ingredients using cappuccino steam wand for three to five seconds or by setting the snifter over a half cup of steaming water for 30 to 45 seconds. Alternately, allow the warmth of your hand to slowly warm the contents of the glass. Gently float the baked apple round on top of the cocktail and slowly savour!

***See recipe, page 110**