



# BERRY HARVEST APPLE SKILLET CRISP



SERVES: 2-4 | PREP TIME: 10M | COOK TIME: 15M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

## INGREDIENTS:

Filling:

1/3 Cup Crofter's Organic Premium Berry Harvest Fruit Spread

4-5 Apples (Chopped)

Lemon Juice (Half a Lemon)

2 Tbsp Coconut Oil

2 Tbsp Honey (or Maple Syrup, vegan option)

1 Tsp Vanilla Extract

2 Tsp Cinnamon

Topping:

1 1/3 Cup Almond Flour

1/2 Cup Shredded Coconut

1/2 Tsp Kosher Salt

2 Tsp Cinnamon

2 Tbsp Honey (or Maple Syrup, vegan option)

2/3 Cup Coconut Oil (Melted)

## DIRECTIONS:

1. Preheat oven to 400°F. For the filling, chop the apples into bite-sized pieces. Add them to a bowl with the lemon juice, toss to coat.
2. Next, heat up your 8" skillet over medium-high heat and add in the coconut oil, honey, vanilla extract, cinnamon, and Crofter's Organic Premium Berry Harvest Fruit Spread. Whisk to combine. Add in the apple pieces, gently coating them in the sauce with a spatula. Continue to cook for 5 minutes (until the apples are soft).
3. While the apples are cooking, let's make the crisp topping. In a large bowl, combine the flour, shredded coconut, salt, cinnamon, honey, and melted coconut oil. Mix until a crumble like topping forms.
4. When the apples are soft, remove from heat. Spoon the crumble topping on top of the apple filling. Bake in the preheated oven for 10 minutes or until the topping is golden brown.
5. Remove from the oven and allow to cool for 5-10 minutes. Serve with a scoop of ice cream or as is, enjoy!