



# BERRY HARVEST BAKED APPLES WITH CRUMBLE



SERVES:                  PREP TIME:                  COOK TIME:  
4                  |                  15M                  |                  45M

VEGETARIAN

## INGREDIENTS:

- 4 Tbsp Crofter's Organic Premium Berry Harvest Fruit Spread
- 4 Honey Crisp Apples
- ¼ Cup Light Brown Sugar
- ½ Tsp Ground Cinnamon
- ¼ Tsp Ground Nutmeg
- ¼ Cup Melted Butter
- ¼ Cup Old Fashioned Rolled Oats
- 1-2 Tbsp Dried Cranberries
- ¾ Cup Water

## DIRECTIONS:

1. Preheat oven to 375°F. First wash the apples, remove the stems, and carefully remove the core of the apples using a spoon or knife. Add 1 Tbsp Crofter's Organic Premium Berry Harvest Fruit Spread to the center of each apple. Set aside.
2. In a small to medium sized mixing bowl, combine the brown sugar, cinnamon, nutmeg, butter, rolled oats, and dried cranberries. Mix together gently with a spatula.
3. Next, scoop the oat mixture inside the apple filling it all the way to the top. Place in a medium sized baking dish and pour roughly ¾ cup of water into the bottom of the dish to prevent the apples from burning.
4. Bake the apples for 45 minutes or until they become nice and soft. Remove from the oven and allow to cool slightly for 5-10 minutes before serving. Enjoy!