



BLACKBERRY ROASTED APPLES WITH CRUMBLE



SERVES: PREP TIME: COOK TIME:

4 | 15M | 45M

GLUTEN FREE VEGETARIAN

INGREDIENTS:

8 Tbsp Crofter's Organic Premium Seedless Blackberry Fruit Spread

½ Cup Gluten-Free Old Fashion Rolled Oats

3 Tbsp Butter (Melted)

¼ Cup Packed Light Brown Sugar

½ Tsp Ground Cinnamon

¼ Tsp Ground Nutmeg

¼ Tsp Kosher Salt

2 Tbsp Chopped Walnuts

4 Honey Crisp Apples

1 Cup Water

Fresh Blackberries (Garnish)

Chopped Walnuts (Garnish)

DIRECTIONS:

1. Preheat the oven to 375°F and lightly spray a baking dish with non-stick spray. Set aside.
2. In a medium sized mixing bowl, combine the rolled oats, melted butter, brown sugar, cinnamon, nutmeg, salt, and chopped walnuts until evenly mixed. Set oat crumble mixture aside.
3. Next, remove the tops of the apples and carefully scoop out the cores. Scoop out enough space in the middle to be able to fill with fruit spread and crumble.
4. Once the apples have been cored, place them in the prepared baking dish and scoop in 2 Tbsp Crofter's Organic Premium Seedless Blackberry Fruit Spread into the center of each apple and then top with the oat crumble mixture.
5. Next, fill the baking dish with about 1 cup of water, just enough to cover the bottoms of the apples. Place in the oven and bake for 45-50 minutes.
6. Once the apples are finished, remove from the oven, and allow to cool before removing from the pan. Serve with a side of fresh blackberries, chopped walnuts, and a dash of cream or ice cream. Enjoy!