



STRAWBERRY APPLE CRISP

SERVES:

4

PREP TIME:

15M

COOK TIME:

30M

VEGETARIAN

INGREDIENTS:

Filling:

½ Cup Crofter's Organic
Premium Strawberry Fruit
Spread

6 Large Apples (Chopped)

¼ Tsp Ground Cinnamon

¼ Tsp Kosher Salt

Crumble Topping:

¾ Cup All Purpose Flour

½ Cup Rolled Oats

1/3 Cup Brown Sugar

¼ Tsp Ground Cinnamon

½ Tsp Kosher Salt

½ Cup Unsalted Butter

DIRECTIONS:

1. Preheat oven to 350°F and lightly spraying a 9"x 9" baking dish with non-stick spray. Set aside.
2. Let's make the filling. Start chopping the apples into roughly 1-inch sized cubes and add to a large bowl. Next, add in the Crofter's Organic Premium Strawberry Fruit Spread, cinnamon, and salt. Stir together until the apples are coated. Place in the fridge until ready to use.
3. Next, make the crumble topping. In a medium sized bowl, combine the flour, rolled oats, brown sugar, cinnamon, and salt. Now using your hands, work in the butter until a crumble like consistency is achieved. Set aside.
4. Add the apple filling into the prepared baking dish and lightly sprinkle the crumble topping on top. Place in the prepared oven to bake for roughly 30 minutes (until crumble is golden and the filling is bubbling).
5. Once finished, remove from the oven and allow to cool for 5 minutes. Caution: it will be hot! Serve on its own or with a side of ice cream. Enjoy!