



# BLACK CURRANT BAKED CRUMBLE APPLES



SERVES:

6

PREP TIME:

10M

COOK TIME:

40M

VEGETARIAN

## INGREDIENTS:

Crumble Apples:

6 Tbsp Crofter's Organic Just Fruit Black Currant Fruit Spread

6 Apples

¾ Cups All-Purpose Flour

½ Cup Light Brown Sugar

½ Tsp Ground Cinnamon

¼ Tsp Ground Nutmeg

¼ Tsp Kosher Salt

4 Tbsp Butter

6 Tbsp Nut Butter

Glaze:

¼ Cup Powdered Sugar

1-2 Tbsp Almond Milk

## DIRECTIONS:

1. Preheat oven to 350°F. Next, give the apples a good wash. Make sure to remove any apple stickers, if necessary. Set aside.
2. In a medium mixing bowl, combine the flour, brown sugar, cinnamon, nutmeg, and salt. Whisk together until there are no lumps. Next, add in the butter 1 Tbsp at a time. Mix together using your hands until a crumble consistency is achieved. Set aside.
3. Next, grab your apples and carefully cut the tops off. Now using a spoon, start coring the apples until you have a hole about 1-2 inches deep and across. Make sure all seeds and core are removed.
4. Fill the apples first with a 1 Tbsp of nut butter then ½ Tbsp of crumble. Next, add 1 Tbsp of Crofter's Organic Just Fruit Black Currant Fruit Spread followed by another ½ Tbsp crumble.
5. Place the prepared apples in a low baking pan and place in the preheated oven. Allow to bake for 30-40 minutes (until the apples are soft and the crumble is golden brown).
6. Once finished, remove from the oven and allow to cool for 5 minutes before you move them from the tray. While the apples are cooling, mix together the powdered sugar and almond milk to make the glaze. Mix until smooth with a fork. Drizzle apples with glaze, serve and enjoy!