



APPLE CRISP SQUARES



INGREDIENTS:

- 4 medium Honey Crisp or Grannie Smith apples
- 2 c (unpacked) almond pulp
left over from making almond milk
- 3 tbsp fresh squeezed lemon juice
- 1 tsp vegan butter (i.e. Earth Balance)
plus more for coating the baking dish
- ½ tsp ground allspice
- 1 tsp ground cinnamon
- 1 tsp organic corn starch
- 1 tsp vanilla extract
- 8 whole, pitted dates
- ½ c organic light brown sugar
- ½ c Detroit Jam Co Apple Pie Jam

Preheat oven to 375 degrees.

TOPPING:

- 2 c rolled oats (i.e. Bob's Red Mill)
- 1 c walnuts
- ½ c organic light brown sugar
- 2 tbsp vegan shortening (i.e. Earth Balance)
- 2 tbsp vegan butter (i.e. Earth Balance)
- 1/8 tsp ground or freshly grated nutmeg

PREPARATION:

- 1- Place all of the ingredients except for the apples and the jam, in a food processor to mix well. This will serve as the crust.
- 2- Lightly oil (using melted vegan butter or baking spray) the bottom and sides of a 4 x7 glass baking dish.
- 3- Pour the crust into the oiled baking dish and firmly place into the bottom. Bake in the middle of the oven for 12 minutes.
- 4- Peel, core, and slice the apples. Place them in a saucepan over medium low heat. Add cinnamon, lemon juice, butter, corn starch, vanilla extract, and jam. Stir to mix well. Pour the mixture on top of the crust.
- 5- Add the oats and nuts in a food processor. Mix together. Then add brown sugar, shortening, butter, and nutmeg. Pulse the food processor to incorporate all of the ingredients.
- 6- Gently place the topping on top of the apples in the baking dish. Bake in the middle rack of the oven for 25 minutes.
- 7- Let cool, serve & enjoy!

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