



BeBOLD APPLE CRUMBLE

Ingredients:

- 3 pounds of apples, thinly sliced (peeling optional)
- 2 tablespoons of brown sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 teaspoons lemon zest
- 2 teaspoons lemon juice
- 1 tablespoon unsalted butter or substitute

Topping:

- 3 Chocolate Chip Almond Butter BeBOLD Bars, crumbled

Directions:

1. Preheat oven to 375 degrees
2. Core, peel (optional) and slice apples to 1/4 inch thick slices
3. In a large bowl combine, apples, brown sugar, cinnamon, nutmeg, lemon zest, and lemon juice.
4. heat a large pan over medium heat. Once hot, add butter and apple mixture. Sauté for about 10 minutes until softened.
5. Transfer apples to a baking dish. Evenly spread the apples.
6. Top the apples with the crumbled bars.
7. Bake for 15 minutes.
8. Serve warm

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