



# HEALTHY APPLE CRUMBLE

## Ingredients:

- 4 apples, peeled and sliced
- 2 BeBOLD Bars (any flavor), crumbled
- ½ cup rolled oats
- ¼ cup chopped nuts (almonds, walnuts, or your favorite)
- 2 tbsp coconut oil, melted
- 2 tbsp [Sonoma Syrup Co. Organic Vanilla Bean Extract CRUSH®](#)
- 1 tsp cinnamon
- pinch of salt

## Instructions:

1. Preheat your oven to 350°F (175°C) and grease a baking dish.
2. In a bowl, mix the crumbled BeBOLD Bars, rolled oats, chopped nuts, melted coconut oil, cinnamon, and salt until crumbly.
3. Layer the sliced apples in the baking dish, then drizzle with Vanilla Bean Extract CRUSH.
4. Spread the crumble mixture evenly over the apples.
5. Bake for 25-30 minutes, or until the topping is golden and the apples are tender.
6. Let it cool slightly before indulging.

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