

Cranberry-Apple Crisp



Yield: 8-12 servings

6 FUJI APPLES, PEELED, CORED AND CUT INTO ¼" SLICES
ZEST AND JUICE OF 1 ORANGE
3 Tbsp. AGAVE NECTAR
3 Tbsp. SPELT FLOUR
1½ cups CRANBERRIES (FRESH OR FROZEN)
1 cup APPLE JUICE

Topping

¼ cup EXTRA VIRGIN OLIVE OIL
¼ cup AGAVE NECTAR
½ cup WATER
1 tsp. PURE VANILLA EXTRACT

3 cups QUICK OATS
½ cup RAW WALNUT HALVES, CHOPPED
¼ cup SPELT FLOUR
½ tsp. GROUND CINNAMON
½ tsp. SEA SALT

Procedure:

1. Preheat oven to 375°F.
2. In a large mixing bowl, whisk together the orange zest, orange juice, agave and flour. Add apples and mix well.
3. In a small pot, combine the cranberries and apple juice and bring to a boil, covered. Remove from heat, let sit for 2 minutes, then separate cranberries from liquid. Add cranberries to the large bowl and mix well with other ingredients.
4. Pour the mixture into a 9" x 13" glass baking dish, lightly greased with olive oil, and spread out evenly.
5. In another large mixing bowl, whisk together the olive oil, agave, water and vanilla.



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6. Add remaining dry ingredients and sea salt and mix well.
7. Gently pour the topping evenly over the apples and cranberries.
8. Bake for approximately 30 minutes. Other signs the crisp has finished baking include liquid bubbling out the top, tenderness of apples (insert a fork to test) and a golden brown topping.
9. Let crisp cool for about 10 minutes, then cut into 8 or 12 pieces and serve.



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