

Crabapple crumble

Servings: 4

Cook time: 30 minutes

Prep time: 5 minutes

Total time: 40 minutes

Crabapple trees are not only great for providing food for pollinators, the tart fruit they produce is delicious!

Sourer than traditional apples, crabapples counteract the sweetness of the rest of the ingredients to come together in harmony for the perfect deconstructed apple crumble. This healthy spin on a homestyle classic is perfect as a snack to satisfy a craving for something sweet or as a summer-time dessert.

Top with homemade granola (store-bought works, too)!

Ingredients

- 3-4 crabapples, chopped
- 2 cups plain Greek yogurt
- 1 tbsp. pure maple syrup
- ¼ tsp. vanilla extract
- 1 tsp. brown sugar
- ¼ tsp. each cinnamon and nutmeg
- pinch sea salt

For granola

- 2 cups old-fashioned oats
- ½ cup sliced almonds
- ¼ cup margarine, melted
- ¼ tsp. cinnamon
- ½ tsp. vanilla
- ¼ cup honey
- pinch sea salt



Directions

- 1.** Preheat oven to 350 F.
- 2.** In a large mixing bowl, combine the oats, almonds, salt and cinnamon. Pour in honey, melted butter/margarine and vanilla. Mix well, until everything is lightly coated.
- 3.** Spread the granola into thin layer onto baking sheet lined with parchment paper. Bake until oats start to golden (~20 minutes). Let cool, then break into small pieces.
- 4.** In a small pot on the stovetop, combine chopped crab apples, maple syrup, cinnamon, nutmeg, brown sugar and sea salt.
- 5.** Simmer until glaze is formed over the apples, around 10 minutes, then remove from heat.
- 7.** Mix Greek yogurt with vanilla extract and a pinch of cinnamon. Divide into four serving bowls.
- 8.** Divide crab apples into each bowl and top with granola. Sprinkle with cinnamon and serve.