



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

VELVET LAVENDER APPLE CRISP

INGREDIENTS:

3–5 pounds organic **Apples**,
cored, peeled and thinly sliced
¼ cup **Lemon Juice**
2 Tablespoons **TB Lavender
Fleur Aromatic Finishing
Sugar**
¼ teaspoon **Sea Salt**
1 cup **Whole Wheat Pastry Flour**
1 cup organic cane **Sugar**
⅔ cup organic old-fashioned
Oats (not quick-cooking)
½ cup chopped **Walnuts** or
Pecans
½ cup (1 stick) organic unsalted
grassfed **Butter**, cold

TB | TidBits: *Did you know that for a dairy-free version you can replace the butter with coconut oil?*

METHOD:

Heat oven to 350°F. Butter a 9x11-inch stainless steel or glass baking dish. In a bowl, toss the apples with lemon juice, Lavender Fleur Sugar, and sea salt. Set aside.

In a separate bowl, mix together the flour, sugar, oats and nuts. Cut the cold butter into small pieces. With your hands, massage the butter into the dry ingredients until crumbly. Place the apples into the baking dish. Gently sprinkle the crumble mixture over the apples. Bake for 30 to 45 minutes until golden brown.

Serve warm with organic vanilla ice cream, crème fraiche, or Greek yogurt, and an extra sprinkle of Lavender Fleur Sugar.

Serves 8 – 10.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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