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# Honey Apple Crisp

**Spread the apple slices in a casserole and sprinkle with sugar, lemon juice and honey. Mix the flour, brown sugar, salt and cinnamon and cut in the butter until the mixture resembles coarse oatmeal.**

**Spread the topping evenly over the apples and dot with a few extra knobs of butter. Bake at 190 deg C for 40-50 minutes or until the apples are tender and the crust crisp and brown.**

**Serve with custard, cream or ice cream, or why not all three.**

4 cups tart apples, peeled and sliced  
¼ cup sugar  
2 Tbsp lemon juice  
½ cup honey, e.g. Te Kapu Tawari honey  
½ cup flour  
¼ cup brown sugar  
¼ tsp salt  
¼ tsp cinnamon  
70 g butter  
a couple of extra knobs of butter



**A delicious option is to serve with crème fraiche or whipped cream with the addition of a little more of your favourite Te Kapu honey to continue that great honey experience.**

**Also the longer you cook this the softer and the more sensational the result – if for any reason you are roasting in the oven and it's at 180 deg C leave the pudding in for an hour – just check to make sure the top is not getting too brown – if so use a little foil over the baking dessert to protect the crust!**

Recipe by Annabelle White