

Better Than Apple Pie Apple Crisp

INGREDIENTS

- 4-6 Fuji apples, diced
- 1C Almonds, coarsely chopped
- 1C Coconut Flakes
- 2-4TBS Local, Raw honey
- 3TBS Grass fed butter, cubed
- 3TBS Coconut Oil
- 1TBS Cinnamon
- 1/2TSP Himalayan Salt

1. Preheat oven to 350°F.
2. In a 9x13in baking dish, add the apples and sporadically place the cubes of butter and bits of coconut oil in between the apples.
3. Cover with almonds, coconut, cinnamon and sea salt.
4. Drizzle with honey and bake for about 30 minutes until apples soften.
5. Stir apples mid-way through.