



INGREDIENTS

- 6 Apples, peeled and cut into slices
- ¼ cup Honey
- ½ cup Pecans, Chopped
- Zest and juice of 1 Lime
- 2/3 cup All Purpose Flour
- ½ cup Light Brown Sugar
- 3 tbsp Butter, unsalted

DIRECTIONS

1. Heat oven to 350 F. In a baking dish, combine apples, honey, pecans, lime zest, and juice. Toss and set aside.
2. In a bowl, combine flour, sugar, and butter. Work butter into flour mixture until crumbly and toss over the apples.
3. Bake until apples are tender and the topping is golden brown, about 45 minutes.

Lime Infused Apple Crisp

Vegetarian

Yield:
6-8 Servings

Prep Time:
10 Min

Cook Time:
45 Min

NUTRITION FACTS

Calories:
300 kcal

Fat:
11 g

Carbohydrate:
50 g

Fiber:
4 g

Protein:
3 g