

## Individual Apple Crisp

Apple crisp that travels well! The crumble is our favourite part, truthfully - hints of lemon pop and provide some pep to a classic dessert!

¼ cup Lemon Infused Olive Oil

½ cup rolled oats

2/3 cup all-purpose flour

2/3 Cup brown sugar

4 Apples

2 tsp lemon juice

2 Tbsp Maple Balsamic Vinegar

2 tsp ground cinnamon

1 tsp ground ginger

1 tsp sea salt

¼ tsp ground nutmeg

Step 1 - Preheat oven to 375°F and brush six mason jars or small ramekins with 1 tbsp Lemon Olive Oil, then place jars on a baking tray.

Step 2 - In a bowl, stir the oats, ½ cup flour, ½ cup brown sugar, cinnamon, ginger, salt, and nutmeg until well combined. Add in the remaining olive oil and maple balsamic, stirring the mixture until it becomes crumbly. Set aside.

Step 3 – Slice and core the apples and place them in a large bowl. Toss the fruit with lemon juice, then sprinkle with ¼ cup brown sugar and ¼ cup flour, then stir to coat the apples in the flour mixture.

Step 4 - Divide the fruit among chosen baking vessels, filling  $\frac{3}{4}$  full, pressing down lightly.

Step 5 - Top each jar with a generous ¼ cup topping

Step 6 – Place in preheated oven and bake for 25 minutes, until filling is bubbly and topping golden brown. Top with a scoop of Vanilla gelato and a drizzle of caramel sauce - prepare for adoration and praise!