

# Peanut Butter Honey Apple Crisp

SEPTEMBER 2015

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Early varieties of Minnesota Grown apples are in season and as the month progresses we will have more apples than we know what to do with! (Is that even possible?) Apple crisp is a fall favorite and as the weather begins to cool this recipe will become a dessert staple and a wonderful option for using up some of the apples you find at your local market or orchard. This is also a great option to get a little honey in your diet during September Honey Month! Give it a try!

Prep time: 10 mins

Cook time: 30 mins

Serves: 2+

## Ingredients:

2 apples, sliced

1/3 cup creamy peanut butter

1 tablespoon honey

1 teaspoon cinnamon (divided into halves)

1/4 cup old fashioned oats

1/8 cup Bisquick

1 tablespoon brown sugar

2 tablespoons butter



## Instructions:

1. Preheat the oven to 350.
2. In a mixing bowl combine the apple slices with the creamy peanut butter and honey. You may wish to warm the peanut butter and honey in the microwave first to make mixing easier. Sprinkle in 1/2 teaspoon of cinnamon.
3. Spray a small baking dish with cooking spray and spread the apple mixture evenly in the dish.
4. In a small bowl combine the oats, flour, sugar and the remaining cinnamon and mix well. Cut in the butter so the mixture is coarse and the butter is evenly distributed.
5. Sprinkle to topping over the apples.
6. Bake 30-40 minutes until the apples are tender. (Cooking time will depend on how thinly you slice the apples.)
7. Serve with ice cream.

***Enjoy!***

Photos and recipe courtesy of Maebells.

<http://www.maebells.com/peanut-butter-honey-apple-crisp>