

ORCHARD GRANOLA CRISP

FILLING:

- 2 GRANNY SMITH APPLES, QUARTERED, CORED AND THINLY SLICED
- 2 ANJOU PEARS, QUARTERED, CORED AND THINLY SLICED
- 1 / 4 CUP UNSWEETENED DRIED CHERRIES, COARSELY CHOPPED
- 2 TBSP PURE MAPLE SYRUP
- 2 TBSP FRESH LEMON JUICE
- 2 TBSP ARROWROOT POWDER
- 1 / 2 TSP CINNAMON
- PINCH NUTMEG, FRESHLY GROUND

GRANOLA TOPPING:

- 1 CUP ROLLED OATS
- 1 / 3 CUP WHOLE RAW ALMONDS, LIGHTLY CRUSHED
- 1 / 3 CUP RAW SUNFLOWER SEEDS
- 1 / 3 CUP RAW PUMPKIN SEEDS
- 2 TBSP PURE MAPLE SYRUP
- 1 TBSP OLIVE OIL
- 1 / 4 TSP CINNAMON
- PINCH NUTMEG, FINELY GROUND
- PINCH SEA SALT

BASIL YOGURT CRÈME:

- 1 CUP LOW FAT PLAIN ORGANIC YOGURT, STRAINED OVERNIGHT IN CHEESECLOTH
- 1 TBSP CHOPPED FRESH BASIL

INSTRUCTIONS:

1. PREHEAT OVEN TO 350.
2. PREPARE FILLING: COMBINE ALL FILLING INGREDIENTS TOGETHER IN A LARGE MIXING BOWL AND STIR WELL TO COMBINE. POUR MIXTURE INTO A 2-QUART OVEN-SAFE NONSTICK BAKING PAN (ABOUT 8.5X11X2), ENSURING THE MIXTURE IS EVENLY DISTRIBUTED. SET ASIDE.
3. IN ANOTHER LARGE MIXING BOWL PREPARE TOPPING: COMBINE OATS, ALMONDS, SUNFLOWER SEEDS AND PUMPKIN SEEDS. ADD MAPLE SYRUP, OIL, CINNAMON, NUTMEG, AND SALT TO BOWL AND STIR WELL TO COMPLETELY COAT OATS AND NUTS WITH SEASONING.
4. SPREAD TOPPING MIXTURE EVENLY OVER FILLING MIXTURE IN BAKING PAN. COVER WITH ALUMINUM FOIL AND PLACE ONTO A BAKING SHEET TO CATCH ANY LIQUID THAT BOILS OVER DURING BAKING. PLACE PAN INTO OVEN AND BAKE FOR 45 MINUTES, OR UNTIL MIXTURE BUBBLES AT EDGES AND FRUIT IS TENDER WHEN PIERCED WITH A KNIFE. REMOVE ALUMINUM FOIL AND PLACE PAN BACK INTO OVEN FOR 10 T 15 MINUTES, OR UNTIL GRANOLA TOPPING IS CRISP AND GOLDEN BROWN. REMOVE FROM OVEN AND LET REST FOR 5 TO 10 MINUTES AT ROOM TEMPERATURE.
5. WHILE CRISP IS BAKING, MIX STRAINED YOGURT AND BASIL TOGETHER IN A SMALL BOWL. COVER AND REFRIGERATE UNTIL NEEDED. TO SERVE, SLICE CRISP INTO 8 PORTIONS AND SERVE IMMEDIATELY WITH A DOLLOP OF BASIL YOGURT CRÈME.