

Apple Crumble

4 Apples – quartered, cored, sliced really thin
2 cups walnuts soaked overnight (soaking optional and best practice)
1/2 lime, juiced
1/2 cup maple syrup
2 tsp cinnamon
1/2 tsp nutmeg

Slice the apples really thin and place in big bowl. Squeeze your half lime over top and sprinkle on half of the maple syrup, half the cinnamon and half the nutmeg. Mix together, then set a side.

In food processor combine the Walnuts and all remaining ingredients – process until crumbly. Set a side.

Now layer the apples in a 8X8 square pan. Top off with the walnut mixture. Smooth and press. Best after 12 hrs letting the flavors soak. enjoy!!