

APPLE CRUMBLE

- 6 Granny Smith apples, peeled and cut into 1/2" slices
- 1/2 jar **TSG Açai Berry & Cherry Preserves**
- 1 stick butter, cut into small cubes
- 1/2 cup rolled oats
- 3/4 cup flour
- 1/4 cup sugar

1. Preheat oven to 400°F.
2. Toss apples with the TSG Açai Berry & Cherry Preserves and place into a deep baking dish.
3. Combine butter, oats, flour and sugar in a small mixing bowl. Mix until all ingredients are thoroughly combined and place on top of apples.
4. Bake for 30 minutes or until golden brown and bubbling.
5. Allow to cool for at least 30 minutes before serving.

Tip: Any fruit that goes well with cherries could be used in this versatile recipe.