

Ingredients

Crust

1 C Flour
1 C Oatmeal
1/2 C Brown Sugar
1t Cinnamon
6T Butter, melted

Filling

4T Butter
2t Cinnamon
1T Honey
1t Vanilla
2 Apples, peeled and diced

Topping

1/4C Walnuts, chopped
2T Butter, melted

Note

You will need to reserve some of the crust mixture for topping

Mini Apple Crisps

Prep: 20 minutes | Cook: 38 minutes



Directions

Preheat Oven to 350*

First, make the crust by mixing flour, oatmeal, brown sugar and cinnamon. Add in melted butter.

Your crust should be a little dry and crumbly.

Reserving 1/3 to 1/2 of your crust mixture for topping, press the crust mixture in a muffin tin. Bake for about 8 minutes.

While your crust is baking, melt the 4T of butter for the filling in a frying pan. Once the butter is melted, add the honey, vanilla, cinnamon and apples. Gently toss the apples to coat with the butter mixture.

Fill the crusts with sauteed apples.



Mini Apple Crisps, Con't



sauteed apples

To the reserved crust mixture, add chopped walnuts and the additional 2T of melted butter.

Top the apples with the nutty topping mixture and bake for 30 minutes.

Let cool slightly and then enjoy with a scoop of vanilla ice cream.

These mini apple tarts were inspired by a desert that we had at a local restaurant. They are very easy to make gluten free, just substitute gluten free flour and make sure your oats are certified organic.

If you make these, please share with us either by sending a photo to [Hello@CarriageCornerBandB.com](mailto>Hello@CarriageCornerBandB.com) or tagging us on Instagram



ready to bake



that first bite