*First, make **Apple Pie Treat** in a large pan.*

INGREDIENTS

7 peeled, sliced apples (I like Fuji & Sugar Bee)
5 Tbs. butter
1/2 c. honey
2 tsp. cinnamon
1 tsp. nutmeg

★★★★☆

DIRECTIONS

Melt the butter in non-stick pan, and add the peeled sliced apples. Pour honey over all, and sprinkle on cinnamon and nutmeg. Cook on medium heat, stirring occasionally, until the apples are tender.

Candy Apple Crumble

Two recipes come together to make one delicious pie-like dessert!

6 servings

*Next, make **Caramel Candy** in a medium sized pot!*

INGREDIENTS

3 c. pecans, finely chopped
2 c. walnuts, finely chopped
4 Tbs. butter
1 c. honey
3 tsp. SCD legal vanilla
1/4 tsp. salt

DIRECTIONS

1. Bring butter, honey, vanilla, and salt to a simmer on low to medium heat for 15 minutes, stirring occasionally.
2. Stir in the nuts and continue simmering for 5 more minutes, stirring occasionally.
3. Press 3/4 of the candy mixture into a buttered pie dish or square dish.
4. Pour the **Apple Pie Treat** on top of the candy in the pie dish, then top with the remaining caramel candy.
5. Allow to cool, then enjoy!