



Noble Alchemy's "Live Life - Surrender To This Guilt Free Delish Apple - Pear Crisp"

Indulge in pure bliss with this guilt-free apple-pear crisp that's as delicious as it is wholesome! Featuring tart Granny Smith apples, sweet Bartlett pears, and a crunchy streusel topping of oats, pecans, shredded coconut, and warm spices, this dessert is naturally sweetened with date paste for a treat you can feel great about. Perfect for savoring life's sweetest moments without compromise, this recipe is your go-to for a healthy, comforting dessert that nourishes both body and soul. Live life, surrender, and enjoy every bite—completely guilt-free!

Ingredients:

- 3 Granny Smith Apples, organic, peeled, cored and sliced
- 3 Bartlett Pears, organic, peeled, cored and sliced
- 1 cup Oats, Organic, Gluten free
- 1 cup Pecans, Organic, Chopped
- 1 cup Shredded Unsweetened Coconut, organic
- 2 tsp Ceylon Cinnamon Powder, organic
- 1 tsp Vanilla Powder, organic
- 1/2 tsp Nutmeg Powder, organic
- ½ cup date paste

Instructions:

1. Make the streusel topping: combine oats, nuts, coconut, spices, and date paste, set aside.
2. Wash apples and pears and peel, core and slice. Arrange in a medium size oval baking dish (bigger than 8X8 but smaller than 9X13). Starting with a layer of apples on the bottom. Top the apples with a layer of pears. Follow the pears with a layer of apples and finish with a layer of pears.
3. Starting on the edges of the dish, spread the streusel topping on the apple/pear mixture and move towards the middle of the baking dish covering all of the apples and pears with the streusel. Lightly pat it down with a spoon.

4. Set baking dish on a shallow 11X14 sheet pan, cover with parchment paper and place the apple/pear crisp (this is just in case it bubbles over while cooking, and it's easier to put in the oven as well as easier to remove it).
5. Let cool about 30 minutes before serving or store in the refrigerator in a covered container for up to a week.

Serving Suggestions

You could top this with an unsweetened no artificial or natural flavor coconut yogurt if that sounds yummy to you (I like Harmless Harvest or Cocoyo).