



Simple | Healthy | Delicious

Cocoa Mocha Apple Crisp

INGREDIENTS

Apple Mixture

2 apples

2 tablespoons pure maple syrup

2 teaspoons cinnamon

2 tablespoons water

Crumble Topping

1 cup quick-cooking oats

½ cup Nature's Earthly Choice™ Cocoa Mocha

¼ cup pure maple syrup

1 teaspoon cinnamon

1 teaspoon pure vanilla extract

2 tablespoons melted coconut oil or butter



DIRECTIONS:

1. Preheat oven to 350 degrees F. Peel, core, and thinly slice the apples.
2. Toss with maple syrup, cinnamon, and maple syrup. Place in a greased baking dish.
3. In a separate bowl, combine oats, cocoa mocha, maple syrup, cinnamon, vanilla extract, and melted coconut oil or butter.
4. Bake for 35 to 40 minutes, or until topping becomes crunchy. Keep a close watch to make sure it doesn't burn. Serve warm with a scoop of vanilla frozen yogurt or non-dairy ice cream.