

# Lavender Honey Apple Crisp Accented with Basil Apple Smoked Sea Salt

Smoked sea salt highlights the sweetness of apples, with a touch of basil for a savory accent

SERVES: 6  
PREP TIME: 15 minutes  
COOK TIME: 45 minutes  
TOTAL TIME: 1 hour



## INGREDIENTS

- |  |  |
|--|--|
| <p><b>FILLING</b></p> <ul style="list-style-type: none"> <li>3 tart apples, such as Granny Smith or Cortland</li> <li>3 sweet apples, such as Golden Delicious, Fuji or Honeycrisp</li> <li>1 lemon, juiced</li> <li>¼ cup GC Napa Valley Natural Culinary Lavender Sugar</li> <li>¼ tsp. ground nutmeg</li> <li>½ tsp. ground cinnamon</li> <li>2 Tbsp. GC Napa Valley Natural Culinary Lavender Infused Honey</li> <li>¼ cup Pietro Family Cellars Sauvignon Blanc, Napa Valley</li> <li>¼ tsp. orange zest, fresh</li> <li>1 Tbsp. orange juice, fresh</li> </ul> | <p><b>TOPPING</b></p> <ul style="list-style-type: none"> <li>½ cup packed organic light brown sugar</li> <li>¾ cup organic unbleached all-purpose flour, sifted</li> <li>¼ cup Non-GMO organic old-fashioned rolled oats, (not quick cooking oats), roughly chopped</li> <li>¼ tsp. GC Napa Valley Natural Basil Apple Smoked Sea Salt (Foodie Exclusive)</li> <li>6 Tbsp. salted butter, room temperature</li> <li>¼ tsp. GC Napa Valley Natural Jalapeño Olive Oil</li> </ul> <p>Optional Accompaniments: French vanilla ice cream and Steaming Lavender Citrus Apple Cider Tea (see recipe)</p> |
|--|--|

## TO PREPARE

- Preheat oven to 350 degrees.
- Filling: Peel and core apples. Slice into thin wedges and place in a large bowl filled with water and lemon juice to prevent browning. When all apples are peeled, remove slices from water, pat dry with paper towel and put into a mixing bowl. Add the remainder of the filling ingredients, mix and pour into a 1½ quart baking dish.
- Topping: Combine brown sugar, flour, oats, Basil Apple Smoked Sea Salt, butter, and Jalapeño Olive Oil in a small bowl. Mix with a fork until crumbly. Sprinkle over top of the apples.
- Bake 45 minutes or until top is browned and apples are easily pierced with a fork.

## TO SERVE

Serve warm with a scoop of French vanilla ice cream and Steaming Lavender Citrus Apple Cider Tea.

## SHOPPING LIST

3 tart apples, such as Granny Smith or Cortland  
3 sweet apples, such as Golden Delicious, Fuji or Honey Crisp  
1 lemon  
1 orange  
1 bag Non-GMO organic old-Fashioned rolled oats (not quick cooking oats)\*  
Optional Accompaniment: 1 quart French vanilla ice cream

### FROM YOUR PANTRY

Ground nutmeg  
Ground cinnamon\* (Use certified organic to assure non-cinnamon fillers are not added.)  
Organic light brown sugar\*  
Organic unbleached all-purpose flour\*  
Salted butter

\*Please support your local merchants. If unable to find these organic products locally, they are available on Amazon. The 'organic' status assures the product is non-GMO which is extremely important to support your health.

## MORE RECIPES & WINE COUNTRY FOODIE CLUB INFORMATION

As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

[www.oconnellfamilywines.com](http://www.oconnellfamilywines.com)