Reinvented Apple Crumble

It's apple pie meets caramel apple—warm roasted apples, silky date caramel, creamy Cocojune coconut yogurt, and a golden pecan crumble. Apples and dates provide dietary fiber that supports digestive health, while pecans contribute heart-healthy unsaturated fats, manganese, and antioxidant-rich plant compounds. Cocojune's cultured coconut yogurt adds a creamy, tangy contrast along with live and active cultures. Naturally sweet and full of contrasting textures, this comforting dessert brings seasonal flavor, nourishment, and a touch of indulgence to the harvest table.

INGREDIENTS

10 large crisp apples, such as Honeycrisp or Pink Lady, cored and thinly sliced
¼ cup melted coconut oil
⅓ cup pure maple syrup
2 teaspoons ground cinnamon
¼ teaspoon ground cardamom, optional
¼ cup almond flour or meal
½ teaspoon kosher salt
SALTED DATE CARAMEL
3 cups packed pitted Medjool dates
1 cup hot water, plus more as needed
½ cup full-fat coconut milk
2 teaspoons pure vanilla extract
1 teaspoon flaky sea salt, plus more to taste
TOASTED PECAN CRUMBLE
2 1/2 cups pecans, roughly chopped
1 1/2 cups almond flour
⅓ cup pure maple syrup
¼ cup melted coconut oil
1 teaspoon ground cinnamon
½ teaspoon kosher salt

METHOD

1. Heat the oven to 400°F. Toss the apples with coconut oil, maple syrup, cinnamon, cardamom if using, almond flour or meal, and salt.
2. Spread on two parchment-lined sheet pans and roast for 15-20 minutes, turning once, until tender with caramelized edges but not falling apart.
3. For the caramel, add the pitted dates to a bowl and cover with hot water; let stand for 10 minutes. Drain, reserving the soaking water.
4. Blend the dates with coconut milk, vanilla, salt, and 1/2 cup of the reserved soaking water until completely smooth. Taste and add additional salt if needed.
5. For the crumble, combine the pecans, almond flour, maple syrup, coconut oil, cinnamon, and salt. Toss until evenly moistened.
6. Spread on the sheet pan and bake for 14 to 18 minutes, stirring once, until golden and fragrant.
7. Cool completely, then break into a loose crumble.
8. To serve, spoon warm apples into shallow bowls. Top with salted date caramel, Cocojune yogurt and toasted pecan crumble.

YIELD

serves 10-12

TIME

30 min

SHOPPING LIST

8 large crisp apples, such as Honeycrisp or Pink Lady
Coconut oil
Pure maple syrup
Ground cinnamon
Ground cardamom
Almond flour or meal
Kosher salt
3 cups packed pitted Medjool dates
1 can full-fat coconut milk
Pure vanilla extract
2 1/2 cups pecans

STORAGE

Caramel and crumble can be stored in airtight containers in fridge for up to a week.