

Apple Nut Crisp with Beef Crumble

A unique twist on a classic dessert, this Apple Nut Crisp combines sweet, juicy apples with a savory beef crumble and a crunchy nut topping. It's a healthy and satisfying treat that's perfect for any time of day!



Dessert

American

30 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- 1 medium apple, cored and sliced
- 1/4 cup lean ground beef
- 1/4 cup mixed nuts (walnuts, almonds, and pecans)
- 1 tsp cinnamon
- 1 tsp honey (optional)
- 1 tbsp olive oil
- Pinch of salt

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 In a skillet, heat the olive oil over medium heat. Add the ground beef and cook until browned, about 5-7 minutes. Season with a pinch of salt.
- 3 In a separate bowl, mix the sliced apples with cinnamon and honey until well coated.
- 4 In a baking dish, layer the seasoned apples evenly at the bottom. Spread the cooked beef over the apples.
- 5 Chop the mixed nuts and sprinkle them generously on top of the beef layer.
- 6 Bake in the preheated oven for 20-25 minutes, or until the apples are tender and the nuts are toasted.
- 7 Let it cool for a few minutes before serving warm.