

Baked Apple Crumb Nests

- 1 pkg **TSG Summer Fruit Crisp Mix**
- 6 Tbsp butter, melted
- 1/2 cup chopped toasted pecans
- 1/2 cup golden raisins or chopped dates
- 3 Apples

1. Preheat oven to 375°F.
2. Combine TSG fruit crisp packets in a bowl; stir well.
3. Drizzle butter over the mix and stir until topping is fairly uniform in size. Stir in pecans and raisins.
4. Spoon half the topping into the bottoms of six 8-ounce ramekins or glass baking dishes.
5. Core apples and cut into halves. Place a half apple, skin side down, on the topping in each dish. Spoon the remaining topping over apples.
6. Place ramekins on a sheet tray and bake, uncovered, 30-40 minutes.
7. Let cool at least 10 minutes. Serve with sweetened cream or ice cream.

Makes 6 servings