



## Apple Streusel

**Active Time:** 15 minutes | **Total Time:** 1 hour | **Serves:** 8

### Nutrition Information Per Serving

202.9 calories, 17.51 g carbohydrate, 3.26 g fiber, 8.25 g NET carbs, 2.79 g protein, 17.12 g fat

### Ingredients

- 4 Tbsp(s) Wholesome Sweeteners Organic Zero
- 3 medium (s) organic Granny Smith apples
- 6 Tbsp(s) organic grass-fed salted butter
- 1/2 tsp(s) organic vanilla extract
- 1/2 tsp(s) organic nutmeg
- 1 1/2 tsp(s) organic cinnamon
- 2/3 cup(s) organic walnuts, chopped
- 1/3 cup(s) blanched organic almond flour
- 4 Tbsp(s) organic lemon juice

### Preparation

1. Preheat oven to 350 degrees F.
2. Melt butter. Pour 4 Tbsp. into a small mixing bowl, set aside. Pour the remaining 2 Tbsp. into a medium mixing bowl.
3. In the medium bowl with 2 tbsp. melted butter, add lemon juice, 1 tsp cinnamon and nutmeg. Stir to mix.
4. Add the apples and toss to coat.
5. Next, make the streusel. Add the almond flour, chopped walnuts, erythritol, remaining 1/2 tsp. cinnamon and vanilla to the small mixing bowl with the 4 Tbsp. butter. Stir until combined and crumbly.
6. Pour streusel over the apples and bake 45 minutes.
7. Serve.
8. NOTE: Original recipe yields 8 servings.

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