

Apple-Cranberry Custards

Recipe By *Chevy Slomovics and Raizy Janklowitz*



Cooking and Prep:  45
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Serves:  6

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah,
Tu-Bishvat

Diet: Vegetarian, Gluten Free,
Pescetarian

Source: Relish by Binah
Magazine

Ingredients (13)

Main ingredients

- 1/2 cup agave syrup
- 1/3 cup oil
- 1 and 1/2 teaspoons **Gefen Pure Vanilla Extract**
- 1 teaspoon lemon juice

- 2 eggs
 - 1/2 cup vanilla almond milk
 - 1/4 cup water
 - 1 (6-oz.) container So Delicious vanilla coconut yogurt
 - 1 cup almond flour
 - 3 teaspoons Haddar Baking Powder
 - 1 Granny Smith apple, peeled, cored and diced
 - 1 teaspoon cinnamon
 - 1 cup Gefen Sweetened Dried Cranberries
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Start Cooking

For the Custards

1. In a mixing bowl, whisk together the agave syrup, oil, vanilla, and lemon juice until creamy and well combined.
2. Beat in the eggs.
3. Add the almond milk and water and mix well.
4. Stir in the coconut yogurt.
5. Add the flour and baking powder last and mix to combine. The batter will be liquidy and smooth.
6. Preheat oven to 350°F. Place six ramekins in a larger pan (to contain any drips).
7. Roll the diced apples in cinnamon. Place a generous handful of diced apple and dried cranberries on the bottom of each ramekin.
8. Using a ladle, fill the ramekins with batter, until the top. Bake at 350°F for 18–20 minutes, until the edges look golden and the middle seems a drop underdone.
9. Remove from oven and place on the counter to set and cool to room temperature, approximately one hour. Cover and transfer to refrigerator to chill.
10. Serve chilled, or warm uncovered at 200°F for 30 minutes. Store in the refrigerator for 7–10

days.