

Gluten Free Apple-Pear Crunch with Candy Brittle

Recipe By Victoria Dwek



Cooking and Prep:  1 h

Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover, Rosh

Hashanah

Diet: Gluten Free, Vegetarian,

Pescetarian

Source: Whisk by Ami

Magazine

Knaidels and Krumbs does it again, this time as the main component in a margarine-free streusel. Make all the components of this dessert in advance. Then, just warm the fruit and assemble before serving.

Ingredients (11)

Main ingredients

- 3 apples, peeled and sliced
- 3 pears, peeled and sliced
- 1/2 cup sugar
- 2 tablespoons lemon juice

Crumb Streusel

- 1/2 cup Oberlander's gluten free Knaidels and Krumbs
- 1/2 cup sugar
- 1/4 teaspoon cinnamon
- 3 tablespoons oil
- 3 tablespoons **Gefen Vanilla Sugar**, subtract 2 teaspoons sugar

Brittle

- 1/2 cup sugar
 - 1/2 cup any chopped nuts, toasted
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Start Cooking

Prepare the Apples and Pears

1. In a sauté pan over medium heat, combine apples, pears, sugar, and lemon juice. Cook, stirring occasionally, until fruit is soft and golden, about 20 minutes.

Prepare the Streusel

1. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper.
2. In a small bowl, combine Krumbs, sugar, cinnamon, oil, and vanilla. Stir until mixture is crumb-like.
3. Spread on prepared baking sheet and bake for 10–12 minutes.

Prepare the Nut Brittle

1. Add sugar to a frying pan over medium-high heat. Cook, stirring constantly, until sugar is golden and liquefied, about five to six minutes. It will look like nothing is happening for the first three to four minutes, but soon golden pebbles will appear, and sugar will begin to liquefy soon after that.
2. Immediately stir in nuts, remove from heat, and pour mixture on a piece of parchment paper.

Let cool completely.

3. Crush brittle in the food processor or using a pot/can.

To Assemble

1. Place apple/pear mixture on individual dishes or in a serving dish. Top with streusel and brittle.

Variation:

You can also roll whole apples in Krumbs, nuts, cinnamon, and sugar, and bake. Coat them in oil or egg white first so the coating sticks.