

Fruit Cup with Brandy Sauce

Recipe By Rivky Kleiman



Cooking and Prep:  25
m

Serves:  24

Contains: 

Preference: Parve

This is not your average fruit cup. It's a truly fabulous finale.

Difficulty: Medium

Occasion: Sukkot

Diet: Vegan, Salt Free, Gluten

Free, Low Fat, Vegetarian,

Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (13)

Fruits

fruits of your choice, cut into cubes or balls

Brandy Sauce

1 and 1/2 cups sugar

- 2 cinnamon sticks
 - 3/4 cup water
 - 2–3 tablespoons brandy
-

Crunch

- 1/4 cup oil
 - 3 tablespoons sugar
 - 2/3 cup brown sugar
 - 1/4 cup **Gefen Almond Flour**
 - 1/2 cup chopped pecans or walnuts
 - 1/2 cup ground nuts
 - 1/4 cup coconut flakes *(optional)*
 - 1 teaspoon cinnamon *(optional)*
-

Start Cooking

Prepare the Brandy Sauce

1. Bring the sugar, cinnamon sticks, and water to a boil in a small saucepan over medium heat, stirring occasionally. It will become a cloudy liquid. As soon as the liquid turns clear, turn off the heat and add the brandy. Mix and allow to cool.

Note:

The brandy sauce can be prepared up to a week in advance and stored in the refrigerator.

Prepare the Crunch

1. For the crunch, preheat oven to 350°F (180°C). Toss all the crunch ingredients together. Place on a Gefen Easy Baking Parchment-lined baking sheet and bake for 10–15 minutes. Remove from oven and allow to cool.

Note:

The crunch can also be prepared in advance and stored in a resealable plastic bag in the freezer.

Assembly

1. Prepare fresh fruit cups with fruits of your choice, either layered or mixed together.
2. Spoon 2–3 tablespoons brandy sauce over the fruit.
3. Top with the crunch.

Note:

Yields enough to top approximately 24 portions. Use as much as you need and save the extras for another time.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber