

RECIPE | MELONS

MINI MELON NUT CRISP



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INGREDIENTS

For the melon filling:

- 4 Pure Flavor® Solara® Mini Melons, cut into cubes
- ½ **cup** butter
- ½ **cup** sugar substitute
- 6 **tbsp** lemon juice
- 2 **tsp** cinnamon
- 1 **tsp** nutmeg
- 1 **tsp** vanilla extract
- ½ **tsp** cardamom
- ½ **tsp** xanthan gum
- ¼ **tsp** salt

For the topping:

- 1½ **cups** almonds
- ¼ **cup** sugar substitute
- 3 **tbsp** butter, melted
- 1 **tsp** vanilla extract
- ½ **tsp** cinnamon
- ¼ **tsp** salt

DIRECTIONS

- 1 Preheat the oven to 350°F. Melt the butter in a saucepan over low heat.
- 2 Whisk in the sugar, lemon juice, salt, spices, vanilla extract, and xanthan gum until the sauce is smooth.
- 3 Pour sauce over melon cubes in an oven-safe casserole dish and set aside.
- 4 For the topping, combine the almonds, sugar, butter, vanilla, and cinnamon in a food processor.
- 5 Pulse intermittently, until a coarse meal texture forms, with some almond pieces for crunch.
- 6 Sprinkle the almond topping on top of the melon cubes. Bake for 20 minutes, or until the filling is bubbling and the topping is golden brown



35 min

10 min
PREP.

25 min
COOKING



10



easy