



RECIPE | MELONS

MINI MELON NUT CRISP



10 min
PREP.



10



easy

35 min

25 min
COOKING



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
- ⅛ 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.
- 2 Melt the butter in a saucepan over low heat.
- 3 Whisk in the sugar, lemon juice, salt, spices, vanilla extract, and xanthan gum until the sauce is smooth.
- 4 Pour sauce over melon cubes in an oven-safe casserole dish and set aside.
- 5 For the topping, combine the almonds, sugar, butter, vanilla, and cinnamon in a food processor. 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.