



## RECIPE | MELONS

# SUNSHINE MELON CRISP



12 min

5 min  
PREP.

7 min  
COOKING



6



easy

## INGREDIENTS

### For the melon wedges:

- 1 Pure Flavor® Alonna™ Canary Melon
- 2 **tbsp** butter, melted
- 2 **tbsp** honey

### For the crisp topping:

- ½ **cup** large flake oats
- ¼ **cup** almonds, chopped
- 2 **tbsp** butter, melted
- 1 **tbsp** brown sugar
- 1 **tsp** paprika
- 1 **tsp** cinnamon

### For the whipped topping:

- 1 container mascarpone cheese
- 2 **tbsp** lemon juice
- 1 **tbsp** lemon zest
- 1 **tbsp** honey



## DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 Halve melon and scoop out the seeds. Cut into wedges.
- 3 Arrange wedges on a baking sheet. Brush with melted butter and honey and bake for 7 minutes, or until golden.
- 4 In a mixing bowl, combine the oats, almonds, butter, paprika, and cinnamon. Place the crisp topping mixture on a baking sheet and bake for 5 minutes, or until golden brown. Remove from oven & sprinkle brown sugar on top and set aside to cool.
- 5 Whisk the mascarpone, lemon juice, lemon zest, and honey together until light and fluffy.
- 6 Top each wedge with whipped and crisp toppings.

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